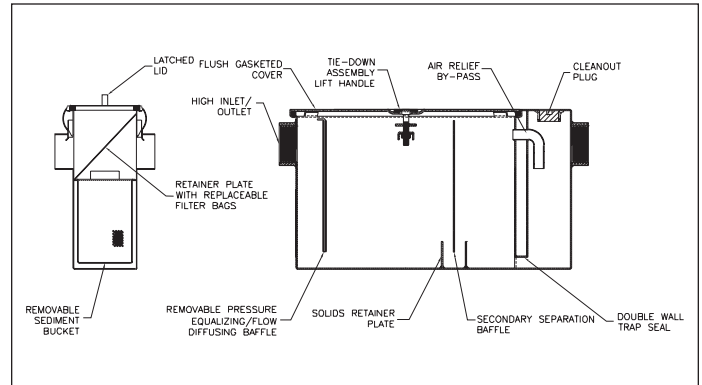


## PRODUCT INFORMATION

### Z1165 100 PPM GREASE INTERCEPTOR

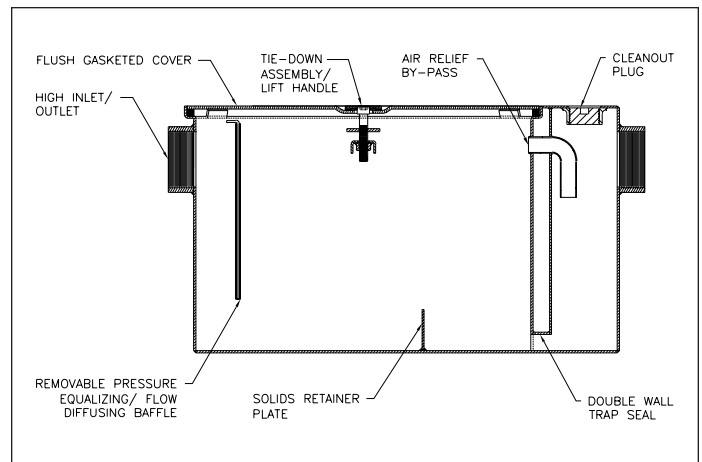
As effluent requirements become more stringent and code regulations become more and more enforced, Zurn realizes the need for a grease interceptor that can perform well beyond the average capabilities of a traditional style interceptor. The Z1165 100 PPM Grease Interceptor was designed to operate in the same time-proven manner as typical passive grease interceptors, while incorporating valuable patent pending features. Grease interceptor effluent efficiency meets 100 Parts Per Million when tested to EPA 1664 test method. Results based on the influent requirements in accordance with the maximum rated capacity given by Plumbing and Drainage Institute Standard PDI-G101.



Patent Pending

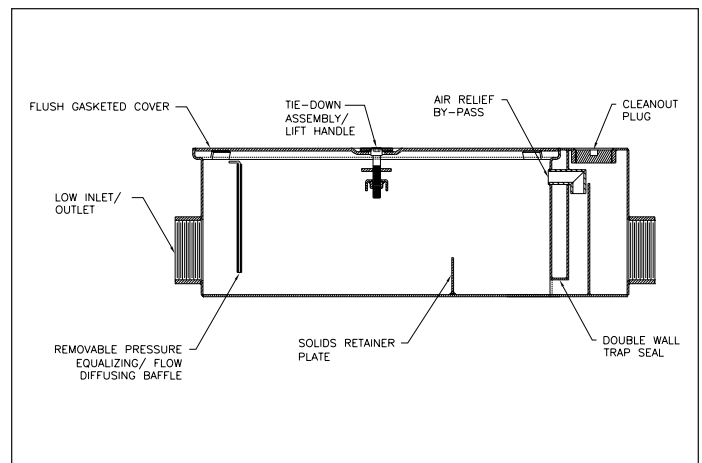
### Z1170 GREASE INTERCEPTOR

The Zurn Z1170 Grease Interceptor is the most widely used of all Zurn interceptor models. Its versatility allows the unit to be installed in several different fashions, accommodating the majority of standard kitchen installations. Standard to the unit is an acid resistant epoxy coating to help protect from corrosion and help maintain a sanitary kitchen environment. The interceptor's diamond tread, anti-skid cover helps minimize slipping accidents when high-traffic kitchen floors become wet. There are numerous options available with this unit to help suit the needs of virtually any application.



### Z1171 LOW PROFILE GREASE INTERCEPTOR

It is often common for area restrictions to dictate where plumbing fixtures may be located within a commercial kitchen. Due to limited space, it may not be practical to utilize a traditional style grease interceptor to service the fixtures. For applications such as this, Zurn has designed and constructed the Z1171 Low Profile Grease Interceptor. Grease separation is properly achieved, while the unit's low-profile design allows for on-the-floor placement underneath a sink, saving space for other important kitchen equipment. Standard to this unit is a low inlet and outlet height to accommodate for ease of drainage pipe installation. Care should be taken when locating this unit to allow sufficient space for cover and baffle removal during the maintenance process.



## PRODUCT INFORMATION

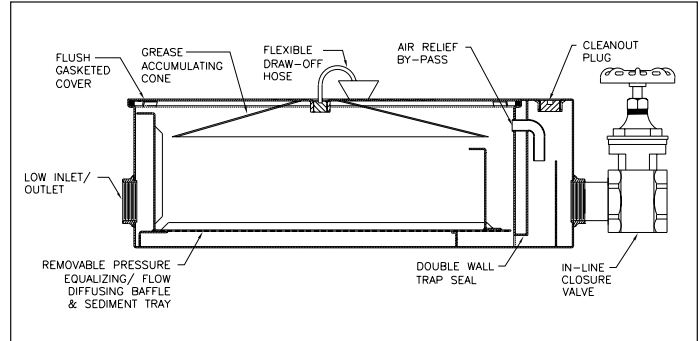
### Z1171-TD and Z1173-TD Grease Interceptor With Top Draw-off

To assist in the maintenance and cleaning process of grease interceptors, Zurn has developed a unit incorporating a top draw-off port for grease removal. The cover's unique accumulating cone captures the liquid grease and funnels it toward the draw-off port, allowing for limited removal of the interceptor cover.

To remove grease from the unit, the following steps should be taken for quick, easy maintenance:

1. Run a steady flow of hot water through the unit to ensure that the grease is completely liquefied.
2. With the hot water supply shut off, turn the in-line closure valve to a fully-closed position.
3. Remove the bronze plug from the cover and insert the hose fitting and draw-off tube, tightening the hose fitting securely. Place the end of the flexible hose into a container suitable for disposing the grease into.
4. Turn the hot water supply back on and allow the water pressure to steadily force the liquid grease through the draw-off hose.

**Caution:** The liquid grease may be hot when exiting the draw-off tube; take care to keep the water flow as laminar as possible to prevent grease from spilling.



5. Once grease is no longer visible at the discharge end, turn the water supply off.
6. Remove the draw-off tube from the cover and replace with the bronze plug, securing the plug tightly.
7. Fully open the in-line closure valve.
8. A quick visual inspection of the separation chamber may be needed to ensure that there are no solid materials inside of the interceptor. If solids are present, remove and discard accordingly.



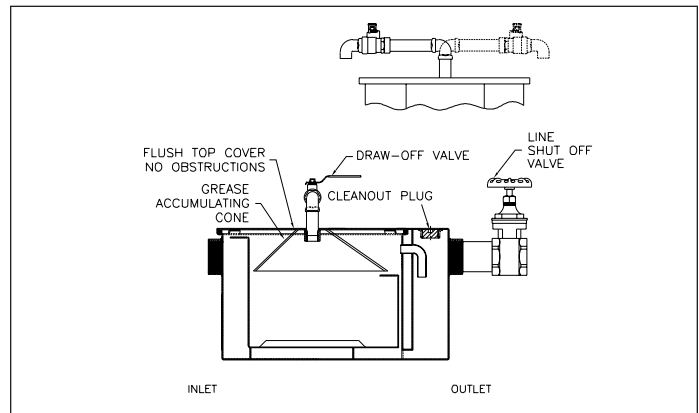
Z1171-TD – All sizes  
Z1173-TD – Sizes 200-800

### Z1171-RD and Z1173-RD Grease Interceptor With Top Draw-Off

These series interceptors are designed very similar to the -TD series. They are furnished with a rigid-piped ejection valve assembly which can be installed in the cover to facilitate grease removal.

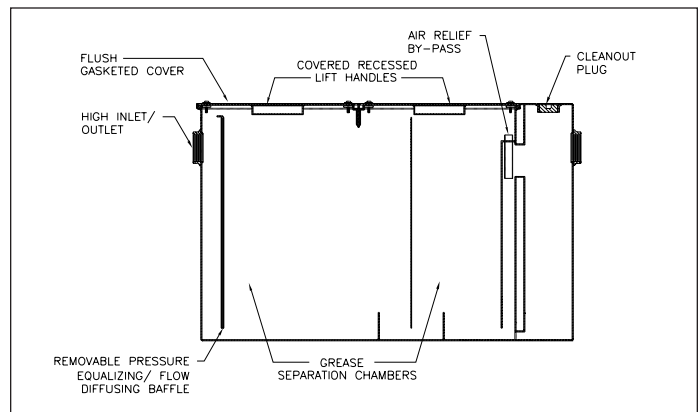


Z1171-RD – All sizes  
Z1173-RD – Sizes 200-800



### Z1172 Large Capacity Grease Interceptor

The Zurn Z1172 Large Capacity Grease Interceptor is designed to handle much larger amounts of flow than the smaller kitchen units. Because of its size, this type of interceptor is not traditionally placed in the kitchen environment. These units are normally located in a basement or outside of the building, in an above-ground or in-ground installation. The unit's design, incorporating a dual-compartment separation chamber, allows for a large volume of grease to be collected, protecting the sewer lines from potential grease build-up.

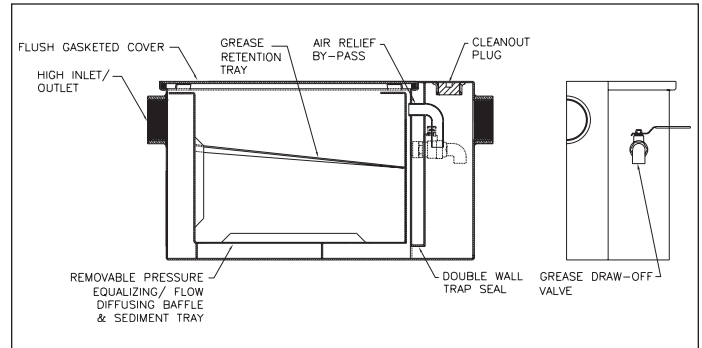


## PRODUCT INFORMATION

### Z1173 Ejecto-Matic Greaseceptor

To simplify the cleaning process and prevent grease from clogging drainage lines, Zurn has developed the Z1173 Ejecto-Matic Greaseceptor. This unique unit is provided with a skimming tray which retains the accumulation of grease. Cleaning simply becomes a matter of discharging hot water through the Greaseceptor. The resultant heat liquifies the grease, which is then ejected through the nozzle at the turn of the handle. The ejected grease may be collected in a bucket or other container for easy disposal. Any water that may enter the tray is directed back into the intercepting chamber by means of a water discharge port incorporated into the design of the skimming tray.

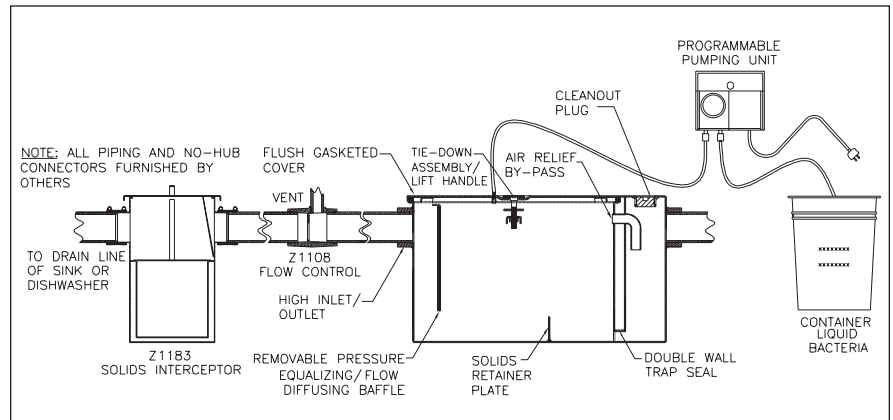
1. The manual draw-off valve reduces the frequency that the cover of the interceptor must be removed during the cleaning process.
2. Grease is removed from the interceptor by means of the Ejecto-Matic valve located on the outlet end of the interceptor.
3. To remove grease from the interceptor, hot water is first run through the unit to liquefy the grease. The water flow is then shut off and the draw-off valve is opened, allowing the grease to gravity-flow out of the interceptor. When no grease is present, the valve is then closed.
4. The grease layer that forms on top of the water must build down to reach the level of the Ejecto-Matic valve. If water is coming from the valve, then the interceptor has not yet reached its capacity for cleaning.
5. If grease is present when the valve is opened, this ejected liquid grease can be collected for proper disposal.
6. Frequency of grease draw-off is established experimentally. Some installations may require drawing off grease daily, while others periodically.
7. Solids and food waste should not be allowed to accumulate in the interceptor. This will impair the operation of the unit and cause reduced efficiency. Check the interceptor for solids and clean manually as required.



Sizes 200-800

### Z1174 Grease Eating Bacteria Dosing Unit

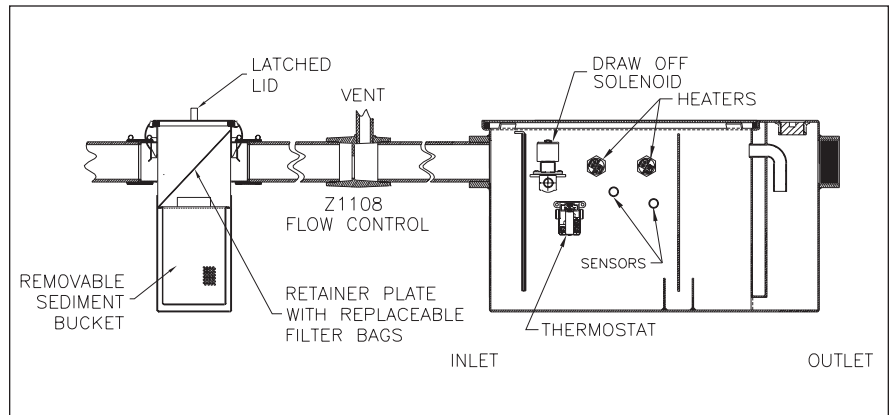
To keep the grease interceptor operating in optimum condition, it is recommended that the Z1174 automatic bacteria dosing unit be used on a regular basis. The dosing unit delivers to the interceptor an engineered microbial blend that degrades grease, fats, proteins, and carbohydrates. The added bacteria does not transfer the grease downstream; however, it degrades and digests the grease inside of the unit. This environmentally friendly formulation reduces the production of foul odors that can emit from inside the interceptor and drain lines. The Z1174 liquid bacteria contains no harmful caustic elements and won't damage the interceptor or drain piping. It is specifically engineered to degrade only the agents for which it was developed. As a result, this bacteria concentrate gives full protection to interceptors and related waste piping systems.



## PRODUCT INFORMATION

### Z1192 Grease Recovery Appliance

Zurn has designed and developed the Z1192 Series, a low maintenance electronic appliance which recovers grease from commercial piping systems. The Z1192 is provided with a solids interceptor, incorporating removable filter bags for less time-consuming removal of solids. Automatic features, such as grease sensing and grease draw-off, allow the unit to operate continuously, with less cleaning required by the user than other typical grease interceptors. Liquid grease is drawn out of the main separating chamber into a containment bag, which can be easily removed and replaced with another for quick, clean disposal. When properly installed, the Z1192 Grease Recovery Appliance greatly reduces maintenance, while yielding a high efficient effluent rating.



Patent Pending