Got Grease?

Let Watts intercept it!



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Dormont offers a full line of Watts grease interceptors for installation on cooking/prep sinks, pot, pan and scullery sinks and dishwasher applications. Watts grease interceptors are available in a variety of configurations that include on-floor, recessed with and without extension, and recessed with access housing. They are also available with no-hub or threaded connections.

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 lighterthan-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 lighterthan-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, gasketted, 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.

2



PDI Certified Grease Interceptors

SPECIFICATION: Watts WD Series PDI Certified recessed or floor mounted epoxy coated steel grease interceptor with gasketted 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.





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



WD-A Series

Semi-Automatic Draw-Off Grease Interceptors

SPECIFICATION: Watts WD-A Series recessed or floor mounted epoxy coated steel semi-automatic draw-off grease interceptor with gasketted solid steel cover, hex head perimeter bolt(s), removable grease accumulating cover and baffle assembly, deep seal trap with cleanout, threaded connections (standard), internal stainless steel flow control fitting, flexible draw-off hose, and line shut-off valve.





16"(406) 5-1/2"(140)

4"(102) 18-1/2"(470) 5-1/2"(140)

32"(813)

36"(914)

22"(559)

24"(610)

21-1/2"(546)

24"(610)

100

150

50

75

WD-50-A

WD-75-A

4"(102)



PDI Certified Low-Rough-In Grease Interceptors

SPECIFICATION: Watts WD-L Series PDI Certified recessed or floor mounted epoxy coated steel low-rough-in grease interceptor with gasketted 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.





Interceptor	Flow	Grease	Α	В	С	D	E	F
Catalog Number	Rate GPM	Capacity Lbs	Inlet & Outlet	Base to Center	Top to Center	Length	Width	Height
WD-20-L	20	40	3"(76)	7-1/2"(191)	4-1/4"(108)	34-7/8"(886)	22-7/8"(581)	11-3/4"(305)
WD-35-L	35	70	4"(102)	7"(178)	4-1/2"(114)	40-7/8"(1038)	32-7/8"(835)	11-7/8"(302)
†WD-50-L	50	100	4"(102)	8-1/2"(216)	5-1/2"(140)	55"(1397)	33"(838)	14"(356)

SPECIAL ORDER

† NOTE: NOT PDI CERTIFIED



GI-K Series

SPECIFICATION: Watts GI-K Series recessed or floor mounted epoxy coated cold rolled steel grease interceptor with gasketted epoxy coated skid-proof top secured with hex head center bolt(s), no hub connections (standard), double wall deep seal trap, and integral stainless steel flow control.





Double Wall Deep Seal Trap -

Interceptor	Flow	Grease	A	В	C	D	E	F
Catalog Number	Rate GPM	Capacity Lbs	Inlet & Outlet	Base to Center	Top to Center	Length	Width	Height
GI-75-K	75	150	4"(102)	18-1/2"(470)	4-1/2"(114)	39-3/4"(1010)	30-3/4"(781)	23"(584
GI-100-K	100	200	4"(102)	28-1/2"(724)	4-1/2"(114)	39-3/4"(1010)	30-3/4"(781)	33"(838
GI-150-K	150	300	4"(102)	38-1/2"(978)	4-1/2"(114)	39-3/4"(1010)	30-3/4"(781)	43"(1092)
GI-200-K	200	400	4"(102)	36-1/2"(927)	6-1/2"(165)	52"(1321)	34"(864)	43"(1092
GI-250-K	250	500	4"(102)	39-1/2"(1003)	6-1/2"(165)	52"(1321)	34"(864)	46"(1168
GI-300-K	300	600	6"(152)	38"(965)	10"(254)	76"(1930)	48"(1219)	48"(1219)
GI-400-K	400	800	6"(152)	42"(1067)	10"(254)	83"(2108)	55"(1397)	52"(1321)
GI-500-K	500	1000	6"(152)	53"(1346)	10"(254)	91"(2311)	60"(1524)	63"(1600)





Grease interceptors are sized according to the rate of incoming flow, in gallons per minute (GPM). Associated with the incoming flow rate is an interceptor's capacity. The rated capacity, in lbs., is listed at twice the flow rate, in GPM. For example, a 10 GPM interceptor has a rated capacity of 20 lbs

General Procedure:

To Determine the Flow Rate of Each Sink:

1. Calculate the capacity of the sink in cubic inches:

(LENGTH) x	(WIDTH) x	(DEPTH) =	CU.IN.
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- 2. Convert the capacity from cubic inches to gallons per minute (GPM): _____CU.IN. ÷ 231 = ____GPM.
- 3. Adjust for displacement: _____GPM x 0.75 = _____GPM.
- 4. Result is the flow rate required to drain the sink in one minute.*
 - *Note: If drain down time is not critical, an interceptor with a lesser flow rate, up to half the calculated flow rate may be specified.

Example:

Three compartment pot sink, each compartment 12" x 12" x 15"

- 1. 12" x 12" x 15" = 2160 cu. in. x 3 comp. = 6480 cu. in.
- 2. $6480 \text{ cu. in.} \div 231 = 28 \text{ GPM.}$
- 3. 28 GPM x 0.75 = 21 GPM.

A 20 GPM interceptor would permit the sink to drain in slightly more than one minute.

*Discharge from spray hoods is determined by the flow rate of the hood.

Sizing For Multiple Fixtures:

- 1. Determine the flow rate for each fixture to be serviced by the interceptor.
- 2. Add together 100% of the largest flow rate, 50% of the second largest, and 25% of all others.
- 3. Result is the recommended flow rate of the interceptor.

Example:

1.	Fixture A: 35 GPM Flow	' Rate		
	Fixture B: 26 GPM Flow	Rate		
	Fixture C: 18 GPM Flow	Rate		
	Fixture D: 12 GPM Flow	Rate		
2.	35 GPM (A) x 100%	=	35	GPM
	26 GPM (B) x 50%	=	13	GPM
	30 GPM (C + D) x 25%	=	7.5	GPM

Total Flow Rate = 55.5 GPM

A 50 GPM interceptor is recommended for this installation.

Typical Configurations



Represented by:



Ordering Information

To order products in this catalog, contact Dormont Manufacturing, your exclusive foodservice source for Watts Grease Interceptors.

Phone: 800-367-6668 E-mail: orders@dormont.com Fax: 724-733-4808







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