

CITY OF NEW YORK
DEPARTMENT OF BUILDINGS

Pursuant to Administrative Code Section 27-131, the following equipment or material has been found acceptable for use in accordance with the Report of Materials and Equipment Acceptance (MEA) Division.

Patricia J. Lancaster, A.I.A., Commissioner

MEA 2-03-E
Report of Material and Equipment Acceptance Division

Manufacturer – Zurn Industries Inc., 1801 Pittsburgh Avenue, Erie, PA 16502.

Trade Name(s) - Zurn.

Product – Commercial large capacity kitchen grease interceptors. A grease intercepting device designed to be installed in the drainage plumbing of commercial and institutional kitchen facilities for the purpose of intercepting, separating and retaining of grease, cooking oils and fats contained in the effluent of such waste.

Pertinent Code Section(s) –New York City Building Code - Plumbing Section - Reference Standard RS 16 Section P105.4 (a)(4).

Prescribed Test(s) - (4) CAPACITY. - Grease interceptors shall have a grease retention capacity, in lbs. equal to at least twice the numerical flow-through rating in gpm (i.e., 2 gpm=4 lbs.). The minimum flow-through rating of grease interceptors shall be equal to the maximum value of all sinks and receptacles that may flow simultaneously through the interceptor divided by the average time for the sinks and receptacles to empty. Interceptors shall remove an average at least of 90 percent of the grease of other extractable matter in the wastewater and shall conform with the requirements of the department of public works.

Laboratory/Test Reports – Mechanical Fabrication Drawings and Performance data by Zurn Industries. Drawings #66448 and 58591 is certified by Anthony Rini III, P.E., New York State License No. 068464.

Description – The Z-1172 Large Capacity Grease Interceptors have an acid resistant coated interior and exterior. They are manufactured with fabricated steel. These grease interceptors are furnished with an internal air relief by-pass and bronze cleanout plug. They have a visible double wall trap seal with a removable pressure equalizing/flow diffusing baffle and sediment tray. The Z-1172 has a gasketed non-skid secured cover with covered recessed lift handle. It is also furnished with an 8” cleanout port and a flow control fitting.

Note: Solids should not be permitted to enter a grease interceptor.

The waste water draining to the interceptor passes through a flow control fitting which regulate the flow to the capacity of the interceptor. It then passes over separator baffles which are positioned to insure that greases, fats, and oils are efficiently separated from the waste water. Once separated, these contaminants rise to the surface of the water in the interceptor by conventional gravity method. The waste water, now relieved of over 90% of contaminant oils and grease, continues to flow through the interceptor into the sanitary system.

The specific description and the model numbers are as follows:

Model No.	Rating	Capacity
Z1172-900	75 GPM	150 LBS.
Z1172-1000	100 GPM	200 LBS.
Z1172-1100	125 GPM	250 LBS.
Z1172-1200	150 GPM	300 LBS.
Z1172-1300	200 GPM	400 LBS.
Z1172-1400	250 GPM	500 LBS.
Z1172-1500	300 GPM	600 LBS.
Z1172-1600	350 GPM	700 LBS.
Z1172-1700	400 GPM	800 LBS.
Z1172-1800	450 GPM	900 LBS.
Z1172-1900	500 GPM	1000 LBS.

Recommendation - That the above kitchen grease interceptors be accepted on condition that all uses, locations and installations comply with the New York City Building Code Subchapter 16 and Reference Standard RS-16 specifically Section P105.4 (d)(4) and the requirement of the Department of Environmental Protection.

All shipments and deliveries of such equipment shall be provided with a metal tag, suitably placed, certifying that the equipment shipped or delivered is equivalent to those tested and accepted for use, as provided for in Section 27-131 of the Building Code.

Final Acceptance April 3, 2003
 Examined By Donald L. Lefel