



Grease Traps
Items 46560, 46517, 46561, 48140
Instruction Manual



Revised - 02/01/2024

Toll Free: 1-800-465-0234
Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com



Table of Contents

Item 46560 / Item 46517 / Item 46561 / Item 48140

| Section | Page |
|--------------------------------|-------------|
| General Information ----- | 3 - 4 |
| Safety and Warranty ----- | 4 - 5 |
| Technical Specifications ----- | 5 |
| Installation ----- | 6 |
| Maintenance ----- | 7 |
| Notes ----- | 8 - 10 |
| Warranty Registration ----- | 11 |



General Information

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution Compañie Limité et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, saine d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité approprié. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueilli par un tiers transporteur.

General Information

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

Safety and Warranty

RESIDENTIAL USERS: vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

6 MONTHS PARTS AND LABOUR BENCH WARRANTY



Safety and Warranty

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

Please see <https://omcan.com/disclaimer> for complete info.

WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

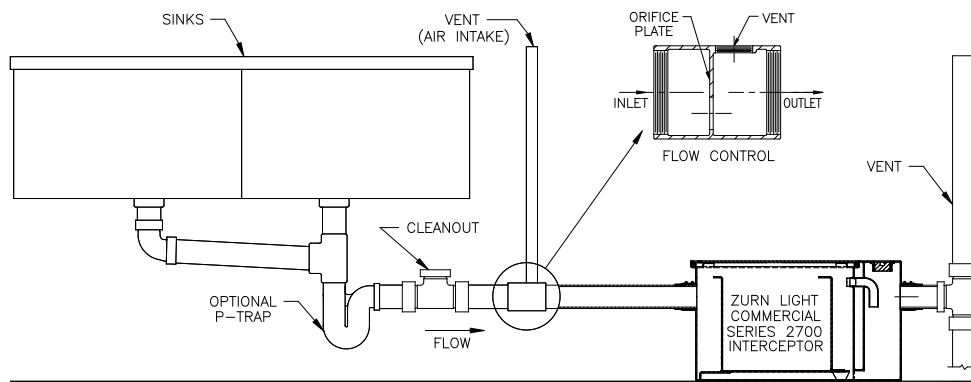
Technical Specifications

| Item Number | 46560 | 46517 | 48140 | 46561 |
|--------------------------------|--------------------------------------|--|--|--|
| Grease Capacity | 8 lbs. / 3.6 kgs. | 40 lbs. / 18.1 kgs. | 50 lbs. / 22.7 kgs. | 100 lbs. / 45.4 kgs. |
| Flow Rate (per Minute) | 15.1 L / 4 Gal | 75.7 L / 20 Gal | 94.6 L / 25 Gal | 189.3 L / 50 Gal |
| Threaded Inlet and Outlet Size | 2" / 51mm | 3" / 76mm | | 4" / 102mm |
| Dimensions | 16" x 10" x 11" 406 x 254 x 279mm | 24" x 18.9" x 13" 610 x 480 x 330mm | 26" x 16.5" x 16.5" 660 x 419 x 419mm | 27.6" x 24.5" x 21.4" 701 x 622 x 544mm |

Installation

1. When installing commercial grease interceptors use safety glasses, steel toed shoes, and gloves to prevent injuries. Interceptors must be installed per these instructions to function properly. Any installations that do not comply with these instructions could cause the unit to malfunction and not work per its intended purpose.
2. Grease interceptors should be installed as close as possible to the fixture being served. The interceptor may be placed on the floor, partially recessed in the floor, or recessed with top flush with the floor. The elevation of the inlet of the grease interceptor must be located below the horizontal piping coming from the fixture that the interceptor is servicing.
3. Always install where there is easy access for cover removal and cleaning. If unit has a removable baffle the clearances above the interceptor must be greater than the height of the internal removable baffle of the unit to accommodate removing the cover and baffle for cleaning. Measure overall height of internal removable baffle to determine reference dimension of minimum access clearance required above the unit. If unit does not have removable baffle, clearance needs to be enough to allow easy access into unit for cleaning.
4. A flow control must be installed as close as possible to the underside of the fixture. The flow control must be installed with the vent or (air intake) on the downstream side of the orifice plate. The vent connection is positioned to the top of the flow control fitting and piped upward higher than source of water, or to building vent system.
5. It is recommended that a cleanout tee be installed before the flow control to access the flow control orifice and clear debris.
6. The cleanout plug should be installed over the outlet of the interceptor.
7. The interceptor is to be installed using no-hub couplings.
8. Outlet piping should be connected to the sanitary drain, and pipe size should be equal to or larger than the inlet piping. Outlet pipe should also be vented so the interceptor is not siphoned.
9. Solid waste should not go into an interceptor. Food grinder waste and other solids should be captured in the sink or by a solids interceptor before reaching the grease interceptor.

Caution: grease Interceptors are tested and rated using a vented flow control with a properly sized orifice. Failure to use the vented flow control with properly sized orifice that is provided with the unit will result in improper function and performance. This could cause grease to bypass the unit.



GENERAL CONSIDERATIONS

To obtain optimum operating efficiency of a properly sized and installed PDI certified grease interceptor, a regular schedule of maintenance must be adhered to.

Note: when cleaning grease interceptors of grease be careful to wear protective gear and/ or use a professional cleaning service to remove and dispose of the grease.

CLEANING

All grease interceptors must be cleaned regularly. The frequency of grease removal is dependent upon the capacity of the interceptor and the quantity of grease in waste water. Check interceptor daily until a grease level of 2" to 3" has been obtained (cleaning level). When the grease removal interval has been determined for a specific installation, regular cleaning at that interval is necessary to maintain the rated efficiency of the interceptor. After the accumulated grease and waste material has been removed, the interceptor should be thoroughly checked to make certain the inlet, outlet, and air relief ports are clear of obstructions.

PLEASE FOLLOW THE STEPS BELOW WHEN CLEANING:

1. Remove the center 3/8" Allen bolt lift handle assembly.
2. Remove cover.
3. Clean out remaining grease.
4. Run water into interceptor to flush. Clean out "outlet" chamber by removing cleanout plug and spraying water down inside.
5. Inspect cover gasket and replace as needed.
6. Replace cover and secure the 3/8" Allen bolt lift handle assembly.



Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

<https://omcan.com/warranty-registration/>

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,
Niagara Falls, New York
USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

City: _____ Province or State: _____ Postal or Zip: _____

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (specify): _____

Other (specify): _____

Serial Number: _____

Date of Installation (MM/DD/YYYY): _____

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 6,500 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 6500 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 6,500 productos con origen a nivel mundial.

