FOG HOG™
fat oil grease interceptor

Introducing FOG HOG™ Fat, Oil & Grease Interceptors

FOG HOG™ fat, oil & grease interceptors combine a proven grease/water separation process with a new lightweight, non-corrosive, durable, operator-friendly interceptor design. The FOG HOG is easily installed in the commercial kitchens of restaurants, cafeterias, motels, hotels, and other institutions where food is prepared. The FOG HOG is PDI and IAPMO certified and removes ~96% of fat, oil and grease from high-strength wastewater.

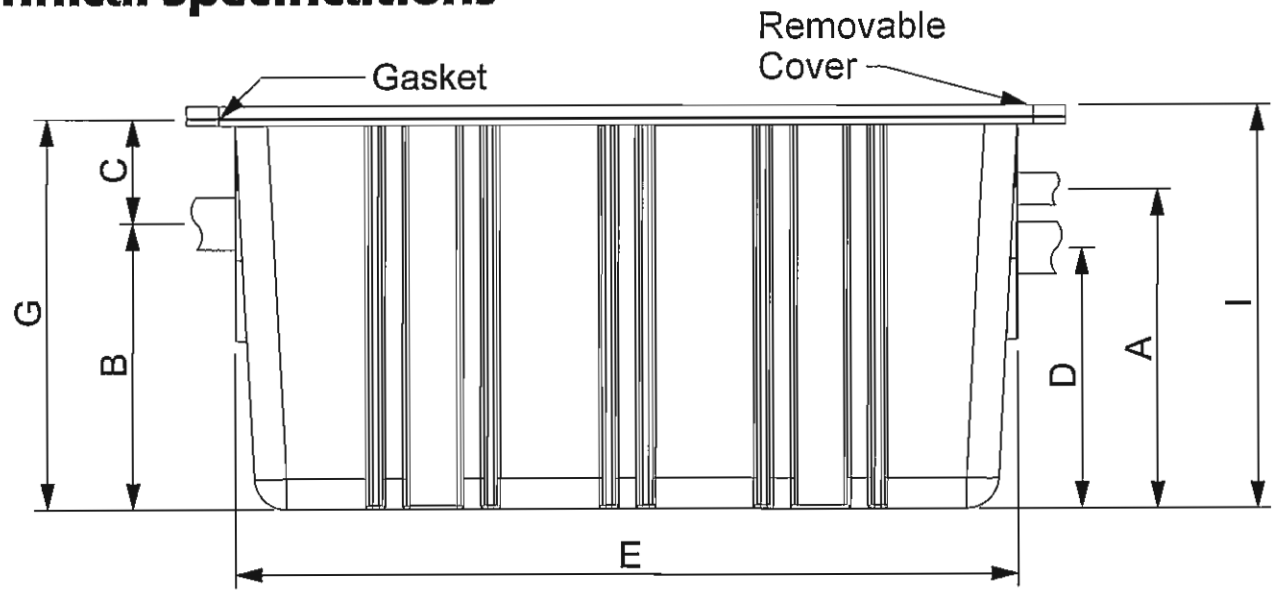
FOG HOG™ benefits:

- Proven grease removal process in a new operator-friendly design,
- Lightweight lid and internal baffles remove easily for cleaning,
- Made of 100% corrosion-resistant polyethylene,
- Lightweight, but durable materials reduce shipping costs and simplify installation,
- FOG HOG's engineered design creates a superior plastic tank structure, strong as steel.

Additional applications:

Other application for FOG HOG include fast-food chains, diners, bakeries, butcher shops, delicatessens, slaughter and packing houses, soap factories, dairies and food processing plants.

Technical Specifications



In the interest of technological progress, all drawings and specifications are subject to design and/or material change without notice.

Model	Flow Rate GPM	Required Grease Capacity lbs.	Roughing Centers - Inches				Footprint - Inches			Shipping Weight lbs.	Height - Inches	Overall Lid Dimensions - Inches
			A	B*	C*	D*	E	F	G	H	I	
FH-20	20	40	12¼	11	3½	10	28⅛	18¼	14¾	39	15½	32 x 21¾
FH-35	35	70	12½	11¾	3¼	10¾	30¼	22¾	15	50**	15¾	34 x 27
FH-50	50	100	20 11/16	19 15/16	3¼	18 15/16	30¼	22¾	23 3/16	56**	23⅞	34 x 27
FH-75	75	150	17	16	3.5	15	37 11/16	26 15/16	19½	68**	20¼	31 x 41½
FH-100	100	200	23¾	22¼	4	21¼	37 11/16	26 15/16	26¼	72**	27	31 x 41½

** Model Sizes FH-35 through FH-100: Add 1/2" to the measurement for the roughing centers (B and D) for the 3" PVC pipe. Add 1" to the measurement for the 4" PVC pipe. Reduce measurement "C" accordingly.*
*** Shipping weights for FH35-FH100 are estimated.*

FOG Hog™ Sizing:

Determine the flow rate of each sink:

1. Calculate the capacity of the sink in cubic inches, or length x width x depth = _____ cu. in.
2. Convert the capacity from cubic inches to gallons per minute (GPM), or cu. in./231 = _____ GPM.
3. Adjust for displacement, or _____ GPM x .75 = _____ GPM.
4. The result is the flow rate required to drain the sink in one minute.
5. Use the table below to select the appropriate FOG HOG interceptor for your application.

For sizing multiple fixtures, determine the flow rate for each fixture and add together 100% of the largest flow rate, 50% of the second largest and 25% of all others.

BIO-MICROBICS® INCORPORATED

1-877-4FOG-HOG ▪ foghog@biomicrobics.com ▪ www.biomicrobics.com

INDUSTRIAL TESTING LABORATORIES, inc.
A Chemir Company

Test Certificate

BIO-MICROBICS, INC.
5304 SUMMIT COURT
SHAWNEE, KS

66216

Attn: CHRIS CROUCH

REF No S400023 : Issue 1
Ord No MC5491-1302-8319-0189 EX-12/05

Date Tested 01/22/04
Date Reported 01/22/04
Date Received 01/13/04

Item - ONE 20 GPM GREASE INTERCEPTOR SUBMITTED FOR TESTING.
ID: GT-22603

Specification - ASME A112.14.3-2000 & PDI G101

055111 GT-22603 GREASE TRAP

Sample	Test Description	Specification	Result	Comments
001:	TEST RESULTS	ASME A112.14.3-2000	Acceptable	see below
002:	Grease trap - 20gpm	ASME A112.14.3-2000	Acceptable	see below

Certificate Comments

THE SAMPLE RESULTS RELATE ONLY TO THE ANALYTES OF INTEREST TESTED OR TO THE SAMPLE AS RECEIVED BY THE LABORATORY.

The 20 GPM unit submitted by Bio-Microbics, Inc., met the requirements of ASME A112.14.3-2000 and PDI G101.

Breakdown occured at increment No. 26. The interceptor retained 99 pounds of grease.

4 pounds of grease / 40 gallons of 155 F. water were dropped per increment.

Approved By Ila Sharma

James E. Zivic
Materials Engineer
For and on authority of
Industrial Testing Inc.

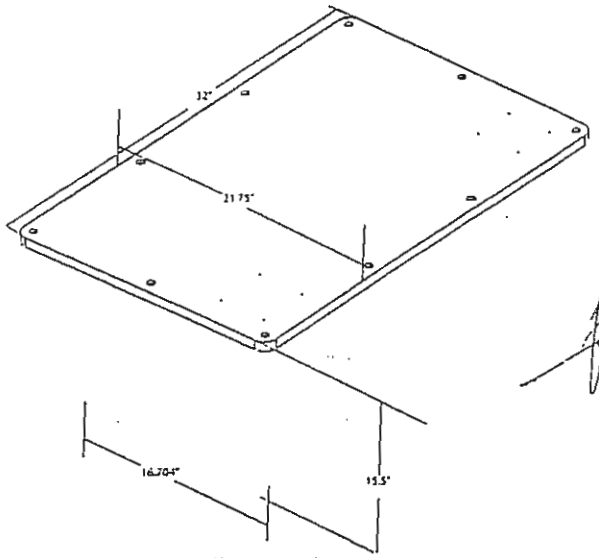
2672 METRO BLVD., MARYLAND HEIGHTS, MO 63043 • 800-467-5227 • 314-738-9600 • FAX 314-291-3629 • www.IndustrialTestingLabs.com

INDUSTRIAL TESTING LABS, INC.
2672 METRO BLVD.
MARYLAND HEIGHTS, MO. 63043
(Name of Independent Testing Laboratory)
(314) 739-9500 Fax (314) 291-6630
www.IndustrialTestingLabs.com
(Street, City, State, and Zip Code)

GREASE INTERCEPTOR CERTIFICATE

This is to certify that a production Grease Interceptor, Model No. GT 22603 manufactured by, or for Bio-Microbics, INC., which conforms to the drawings and dimensions illustrated herein, has been tested by us as of this date in accordance with the testing procedure established by the Plumbing and Drainage Institute, in P.D.I. Standard PDI G-101, which includes a vented inlet flow control, and has qualified for Certification at an average flow rate of 20 gallons per minute and 40 pounds grease retention capacity rating, while maintaining an average efficiency of 90% or more and incremental efficiency of 80% or more, which are the acceptable levels in such Standard. Units with an automatic grease removal device are tested with it inoperative.

The results of tests conducted on this unit are applicable to this unit only. Use of this data and/or reference to the Plumbing and Drainage Institute or the above named laboratory in connection with purported certification by any other means than testing to the applicable standard without the consent of the Plumbing and Drainage Institute will constitute a breach of the relevant certification Mark License Agreement with the Plumbing and Drainage Institute.



Drawing cross-sectioned in a plane perpendicular to the cover passing through the inlet and outlet ports with all internal components in place. Length, width, and height are noted.

Subscribed and swore to (or affirmed) before me at Maryland Heights Mo

this 23rd day of January 2004

Notary Public C A Gibney

My commission expires 4/20/07

The statements made herein are certified to be true and correct.

Name Jann E. Finn

Title PRODUCT TESTING MGR.

Date JANUARY 22, 2004

Test No. 400023

"NOTARY SEAL"
C. A. Gibney, Notary Public
St. Louis County, State of Missouri