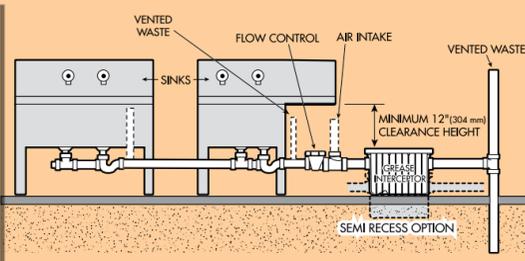


## INSTALLATION OPTIONS

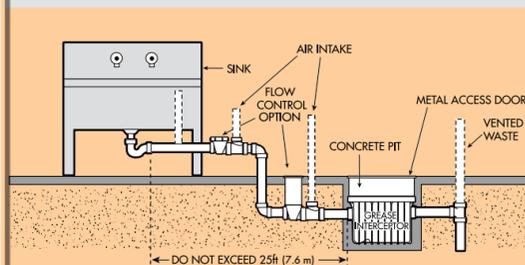
### Typical On Floor

The following illustration represents a typical system design commonly found in food preparation facilities. If installed under a sink, ensure there is 12" clearance (18" for 50 GPM models) to remove the baffles for cleaning and maintenance. If this is not practical, Semi-recessing the tank is a viable alternative.



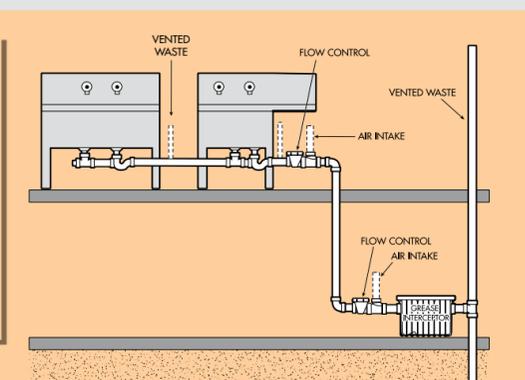
### Typical In Floor (Recessed)

When installing in a new floor, the interceptor, with lid secured, must be filled with water to provide extra weight to ensure the unit does not move when the floor is being poured. Hand tamp only. Extensions are available for all models including the flow control device. Provision of a concrete pit with a metal access cover will be required where pump trucks or fork lifts travel.



### Typical Multi-Story

One interceptor serving multiple fixtures is recommended only when the fixtures are located close together. In such installations, each fixture should be individually trapped and back-vented. If the first story is raised more than 8 feet, a secondary flow control must be installed preceding the grease interceptor to maintain flow velocities in the system.



## CUSTOMER FEEDBACK

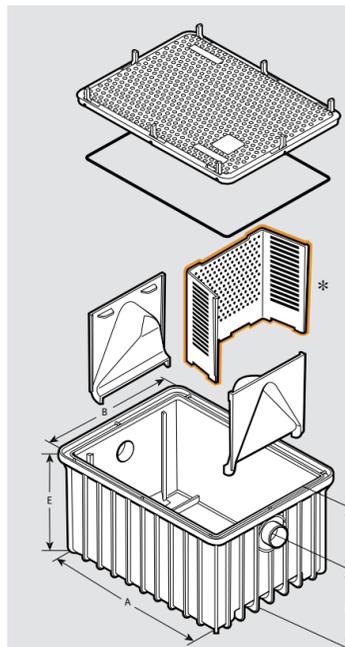
"I hate wasting money. Our restaurants had metal units installed in the floor. Between the corrosive soils, salts and grease, we were replacing baffles and tanks every few years. The Endura® saves money, hassle and best of all is odor free." - Gary Tremblay, Boston Pizza

"We were spending \$18,000 per year getting our drains flushed. Grease build up in our manholes was typically 8 to 10 inches. Since the Endura® was installed, these problems have gone away." - Simon Labadie, McDonald's Restaurant, Levis, QC

"Our local California sewer authority recommended the Endura®. The design and longevity makes it the best unit on the market." - Paul Lachut, Pro-Tech Plumbing

"Being easy to warehouse, I always have one of each size on the shelf. Using couriers or parcel post, I can ship to any customer in the country." - Al Elliott, Wolseley Plumbing Group

"Being 1/3 the weight of metal units, the Endura® is easy to transport and install. It is so light, I can install it by myself and cut my install costs in half." - Marc Benoit, Plumtech Plumbing



\* Diffuser baffle only used in 35 and 50 GPM models

## CAPACITIES

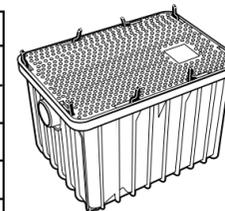
	15 GPM	20 GPM	25 GPM	35 GPM	50 GPM
<b>Part Number</b>	3915A02	3920A02	3925A03	3935A03 3935A04	3950A03 3950A04
<b>Grease Capacity (lbs.) actual</b>	65	70	74	115	122
<b>Operating Temp. Capabilities</b>	220° F	220° F	220° F	220° F	220° F
<b>Surface Load Capacity</b>	440 lb	440 lb	440 lb	440 lb	440 lb
<b>Units Weight Capacity (EMPTY)</b>	23 lb	23 lb	23 lb	45 lb	60 lb
<b>Liquid Capacity</b>	21.6 gallons	21.6 gallons	21.6 gallons	39.4 gallons	52.0 gallons
<b>Connection Size (Mechanical)</b>	2"	2"	3"	3" (03) 4" (04)	3" (03) 4" (04)



Available in seven models, the Canplas Endura® Grease Interceptor should be installed as close as possible to the appliances it serves, ensuring that on-going maintenance and accessibility of the unit is fully considered and accommodated.

## TANK DIMENSIONS

	15 - 20GPM	25 GPM	35GPM	50GPM
<b>A</b>	23.6"	23.6"	31"	31"
<b>B</b>	17.5"	17.5"	23.5"	23.5"
<b>C</b>	3.5"	4.1"	5"	5"
<b>D</b>	12.8"	12.2"	12.5"	18.5"
<b>E</b>	16.3"	16.3"	17.5"	23.5"



## FLOW CONTROL DIMENSIONS

	Flow Control	Air Intake Tee
<b>Dim.</b>	2" 3"	2" 3"
<b>A</b>	3.0"	4.23"
<b>B</b>	3.84"	5.93"
<b>C</b>	-	2.24"



Note: The use of the flow control device is essential for all installations.

## INTERCEPTOR SIZING

Correct sizing of your grease interceptor is important. To assist in accurate calculation visit [www.endurainterceptor.com](http://www.endurainterceptor.com) and use our Endura® Quick Size tool to confirm the correct capacity and model number required for your application.

**canplas®**

For additional technical, engineering, code approvals, installation guidelines and operating instructions, please contact us at the numbers below or visit [www.canplasplumbing.com](http://www.canplasplumbing.com)

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**canplas®**

# Endura

## Grease Interceptor

In the food service industry today, increasing focus is being placed on the individual and corporate commercial food service establishment from city, municipality, provincial and state authorities, to deal effectively with the significant problems presented by the discharge of grease into the drainage and sewer system.

Both sewer authorities and building owners spend millions of dollars every year combating grease accumulation in plumbing systems. Grease accumulation causes sewer overflows. These overflows are a health risk to you, your employees, your customers and the general public.

Designed and injection molded in high performance thermoplastic, the Endura Grease Interceptor provides food service professionals with a proven, reliable and cost effective means of managing the grease produced in their establishments before it can cause an often expensive and very unpleasant problem.



### Unparalleled Durability

The Endura® Grease Interceptor is injected molded in engineered copolymer thermoplastic resulting in lower operating costs and a guaranteed longer life. The Endura's seamless, leakproof construction is designed to last, even under the most severe applications. Able to withstand continuous operation at temperatures of 220° F (104° C), the Endura® will handle the demanding conditions of a commercial kitchen.

### Strength

Using the properties of our carefully selected thermoplastics the Endura® can support 440 lbs. (200 kg) of pedestrian and light duty traffic load. The tank, baffles and lid provide the best combination of light weight and strength. The external molded reinforcing ribs add strength and rigidity in all applications.

### Easy to Install

The footprint of the Endura® has been engineered to allow a simple and fast retrofit of existing installations. The unit can be installed on floor, semi-recessed or fully recessed in the floor.

### Ease of Use Light Weight

Weighing 1/3 the weight of competitive metal units, the Endura® Grease Interceptor is the lightest of it's kind. It is light enough for one person to handle, resulting in substantial labor savings for installation, warehousing and transportation. The Endura can be shipped via courier or parcel carrier allowing for fast delivery and freight savings.

### Quick and Easy to Clean

Rather than traditional screw or bolt down cover connections, the Endura's new Quick-Connect latching system, enables the operator to remove the lid with ease. Removable baffles combined with a smooth interior surface make cleaning quick and easy. Easy access provides less downtime and cost savings.



# The engineered solution to grease management

### Patented Baffle System

Manufactured in engineered thermoplastic, the functionality of the uniquely designed baffling system cannot be compromised by corrosion. The inlet baffle was specifically designed to slow the inlet flow and mix the entrained air, introduced by the flow control assembly, to enhance grease separation. The result is a separation efficiency of between 93% and 97% (PDI test certification)

### Airtight Seal to Contain Offensive Odors

The premium silicone foam gasket provides an airtight seal between the cover and tank, reducing the chance of liquids, solids or offensive odors from polluting the workplace. The seal is located in a channel, deep within the lid, virtually eliminating the possibility of pinching, tearing or deterioration.

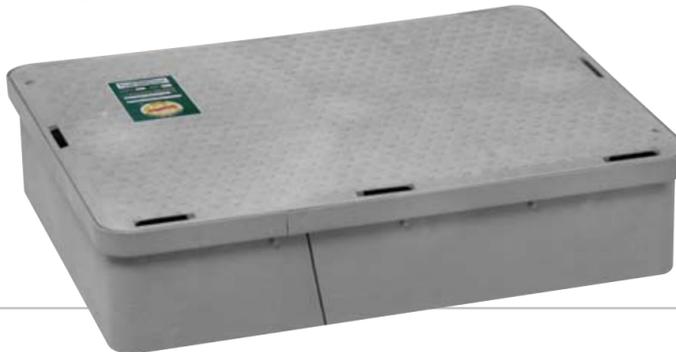
High performance foamed silicone seal



### Award Winning Flow Control

1st Place Innovative Product Design - Industrial Products, ISH North America, Toronto, Ontario

The Flow Control is an integral component of the Endura's design. Flow controls regulate the flow and improve separation efficiency, however they are prone to plugging and frequent maintenance. The Endura® Flow Control with Cleanout Lid provides quick access to the flow control plate, in case of blockage. External flow control makes cover removal unnecessary when clearing blockage at the flow control plate, keeping odors contained.

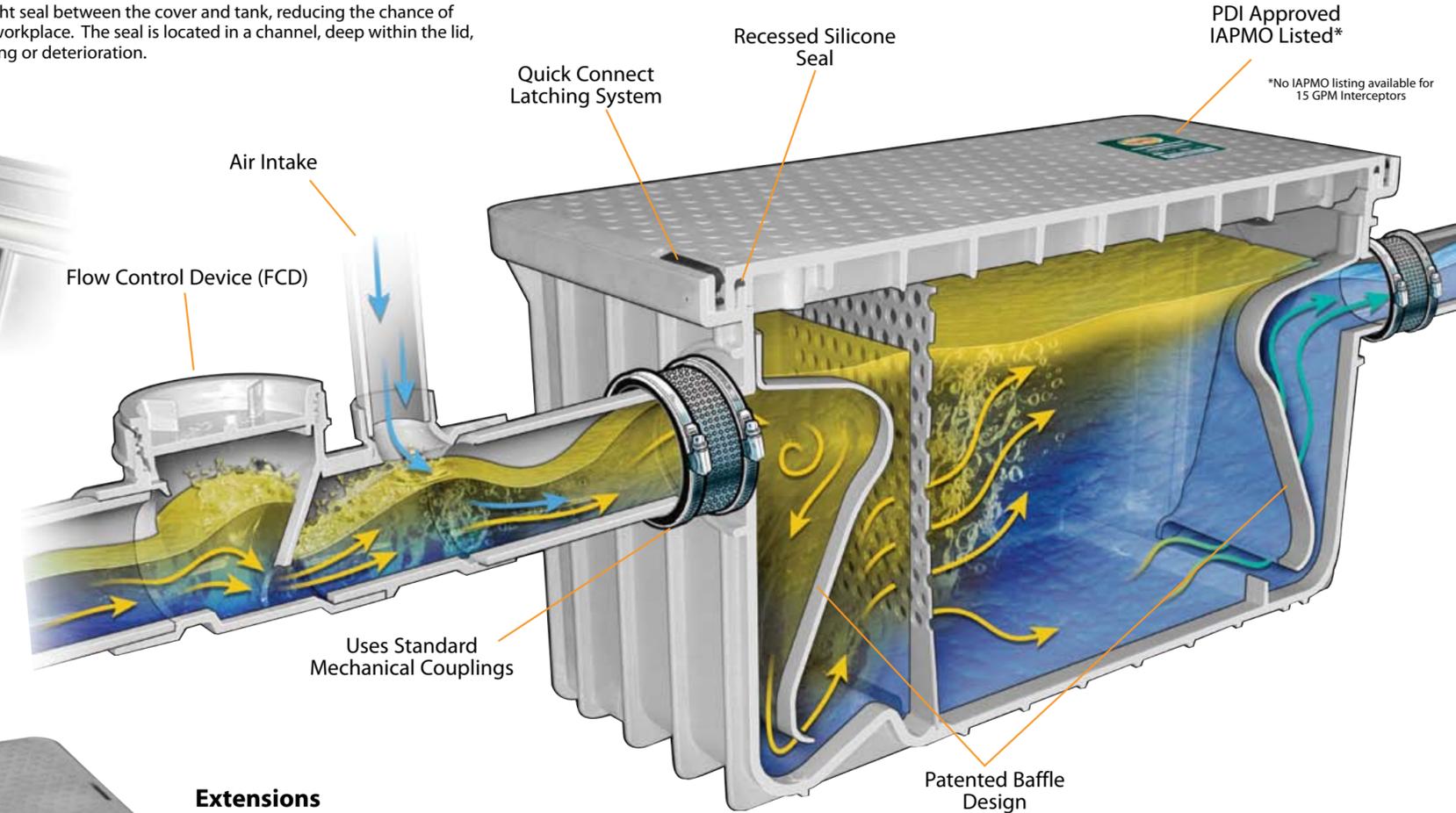


### Improved Separation

Thermoplastic construction provides the Endura® with superior thermal properties resulting in enhanced grease separation. The patented baffle and influent ramp design creates superior grease separation and retention.

### Versatile Connections

Using standard mechanical connectors, the Endura® can be integrated to existing plumbing systems regardless of piping material.



### Extensions

All Endura® models accept our patent pending extension sets used for in-floor applications to accommodate variations in drain depth verses finished floor level. Up to three 6" extensions can be added per installation and if requiring less than 6" adjustment, the extension can be cut to suit accordingly.

Note: If installing the FCD in-floor, a standard Canplas backwater valve sleeve kit can be used to maintain access from finished floor level.

### 10 YEAR WARRANTY

The superior design and strength of the Endura® interceptor allows Canplas to guarantee the Endura® will not peel, rust or warp.