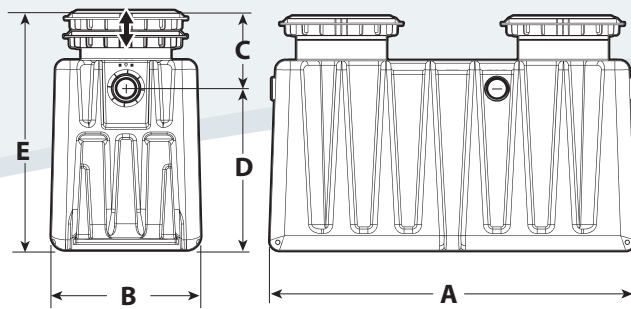
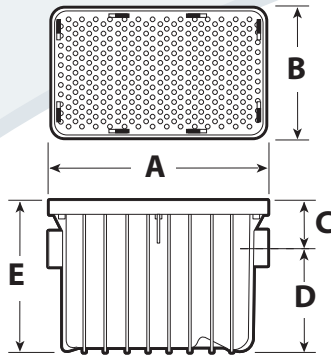


75 & 100 GPM



7-50 GPM

TANK DIMENSIONS



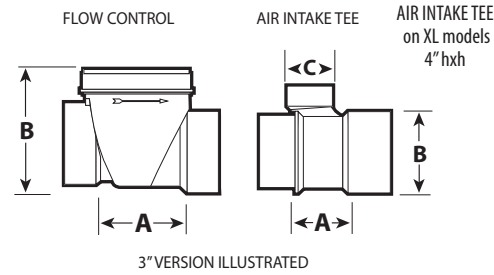
GPM/lbs	7/14	10/20	15/30	20/40	25/50 LO	25/50	35/70	50/100	75/>500	100/>1000
A	14.5" (368mm)	14.5" (368mm)	14.5" (368mm)	23.6" (600mm)	31.0" (787mm)	31.0" (787mm)	31.0" (787mm)	31.0" (787mm)	59.0" (1497 mm)	78.0" (1981 mm)
B	17.5" (444mm)	17.5" (444mm)	17.5" (444mm)	17.5" (444mm)	23.5" (597mm)	23.5" (597mm)	23.5" (597mm)	23.5" (597mm)	32" (813 mm)	32" (813 mm)
C	3.5" (89mm)	3.5" (89mm)	3.5" (89mm)	3.5" (89mm)	4" (102mm)	5.0" (127mm)	5.0" (127mm)	5.0" (127mm)	14.0" (356 mm)	14.0" (356 mm)
D	12.8" (325mm)	12.8" (325mm)	12.8" (325mm)	12.8" (325mm)	7" (178mm)	12.5" (318mm)	12.5" (318mm)	18.5" (470 mm)	29.0" (737 mm)	34.5" (876 mm)
E	16.3" (414mm)	16.3" (414mm)	16.3" (414mm)	16.3" (414mm)	11" (279mm)	17.5" (444mm)	17.5" (444mm)	23.5" (597 mm)	43" (1092 mm)	48.5" (1232 mm)

FLOW CONTROL DIMENSIONS

AIR INTAKE DIMENSIONS

Connection Iron Pipe Size (Solvent weld)	2" h x h (76.2mm)	3" h x h (107.4mm)	4" h x h (155.7mm)
A	3.0"	4.23"	6.13"
B	3.84"	5.93"	6.84"
C	-	-	-

2" spg x h (73.9mm)	3" spg x h (67.8mm)	4" spg x h (81mm)	XL Models 4" h x h (81mm)
2.91"	2.67"	3.19"	3.19"
2.71"	4.01"	5.04"	5.04"
2.24"	2.27"	2.72"	2.72"



CAPACITIES

Part Number	3907A02	3910A02	3915A02C	3920A02	3925A02LO	3925ALT02 (2") 3925ALT03 (3")	3935A03 (3") 3935A04 (4")	3950A03 (3") 3950A04 (4")	4075A04	40100A04
US Gallons Per Minute - GPM (L/Sec)	7 (0.44)	10 (0.63)	15 (0.94)	20 (1.26)	25 LO (1.6)	25 (1.6)	35 (2.2)	50 (3.2)	75 (4.74)	100 (6.3)
Grease Capacity Min - lb (kg)	14 (6.35)	20 (9.07)	30 (13.6)	40 (18.1)	50 (22.68)	50 (22.68)	70 (31.8)	100 (45.4)	150 (68.2)	200 (90.8)
Average Efficiency % (ASME A112.14.3)	95.5%	92.5%	92.0%	95.4%	97.1%	98%	98.6%	93.9%	=>98%	=>98%
Grease Capacity Actual (ASME A112.14.3) - lb (kg) † NSF E15741	31.95 (14.49)	38.07 (17.28)	40.97 (18.58)	76.4 (34.65)	53.4 (24.22)	56.25 (25.51) *	138.5 (62.8)	122.07 (55.3)*	559 (253)†	1058 (480)†
Operating Temperature Capabilities	220°F (104°C)	220°F (104°C)	220°F (104°C)	220°F (104°C)	220°F (104°C)	220°F (104°C)	220°F (104°C)	220°F (104°C)	160°F (71°C)	160°F (71°C)
Surface Load Capacity	440 lb (200 kg)	440 lb (200 kg)	440 lb (200 kg)	440 lb (200 kg)	440 lb (200 kg)	440 lb (200 kg)	440 lb (200 kg)	440 lb (200 kg)	20,000 lb (9072 kg)	20,000 lb (9072 kg)
Unit Weight (Empty)	15.8 lb (7.17 kg)	15.8 lb (7.17 kg)	15.8 lb (7.17 kg)	23 lb (10.4 kg)	23.9 lb (10.85 kg)	45 lb (20.4 kg)	45 lb (20.4 kg)	60 lb (27.2 kg)	233 lb (106 kg)	283 lb (128 kg)
Liquid Capacity	12.96 gal (49.06 L)	12.96 gal (49.06 L)	12.96 gal (49.06 L)	21.6 gal (81.8 L)	18.9 gal (71.54 L)	39.4 gal (149.1 L)	39.4 gal (149.1 L)	52.0 gal (197 L)	158 gal (598 L)	257 gal (973 L)
Connection size (mechanical joint only)	2"	2"	2"	2"	2"	2" (3925ALT02) 3" (3925ALT03)	3" (3935A03) 4" (3935A04)	3" (3950A03) 4" (3950A04)	4"	4"

* Not evaluated to breakdown capacity (PDI-G101)

Grease Capacity Min - lb (kg): Industry minimum grease capacity based on GPM flow rate. Requires minimum 2 lb of grease capacity for each GPM of flow.

Grease Capacity Actual - lb (kg): Actual capacity at breakdown when tested to ASME A112.14.3 / NSFES 15741 as indicated.

GREASE MANAGEMENT

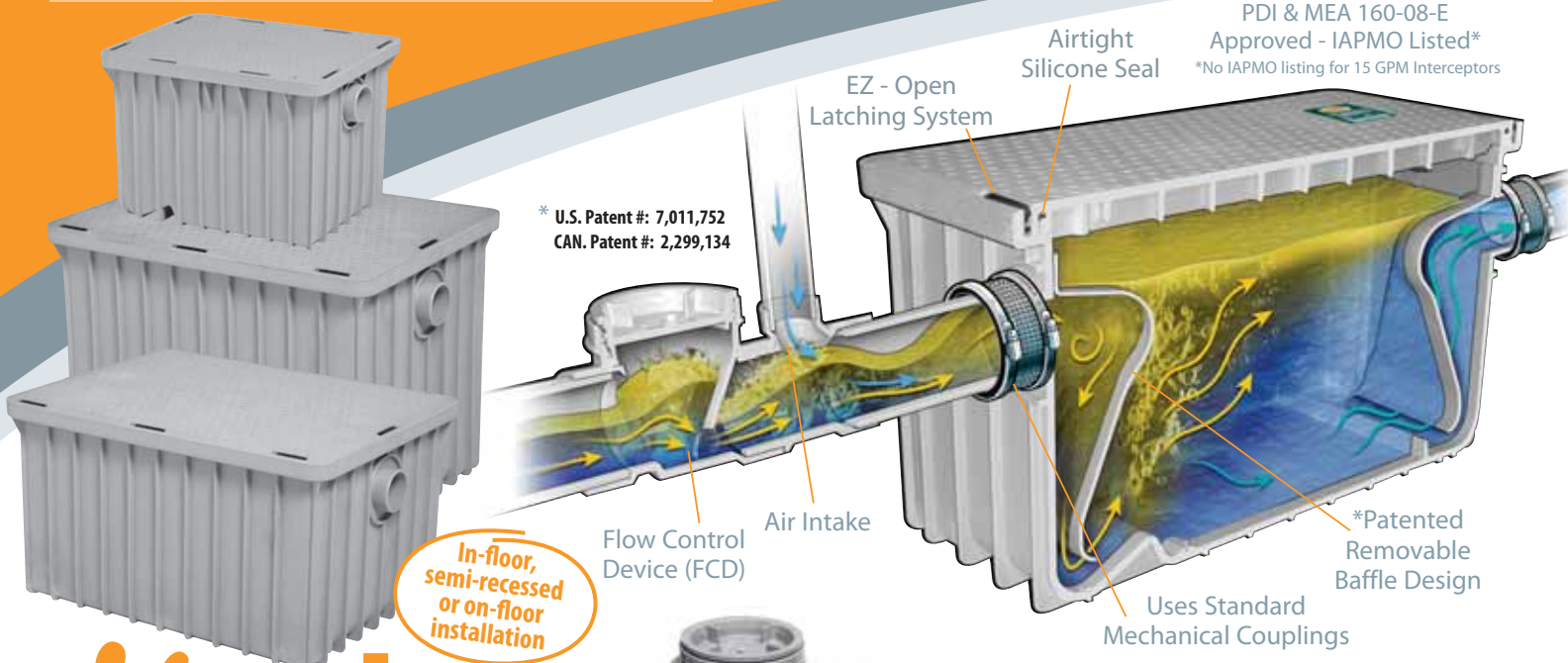
Providing the grease management solution for today's plumbing and food service professionals



Eastern U.S. Customers
Tel: (289) 881-0120
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www.ipexamerica.com | sales@ipexamerica.com

Western U.S. Customers
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Toll Free: 1-888-461-5307
Fax: (303) 373-1923

"Given the choice we prefer Endura Interceptors. They are easy to transport and handle on site even when we use a 50gpm model. Working with a large metal unit is at least a two man job and when you are in a pit trying to line up drains and adjust levels there is just no contest. Better still our client gets a superior field proven product. Endura is a win-win!"
 - Marc Benoit, Plumtech Plumbing



Endura® Grease Interceptor

What makes the Endura a better interceptor?

WARRANTED 10 YEARS
 The one piece tank, like the internal components, is injection molded in engineered thermoplastic. This means it is lightweight, easy to install and will last! Guaranteed for 10 years, Endura offers installers and restaurant owners the best value and performance on the market today.



New! Compact 7, 10 & 15 GPM Models! Performance in a smaller footprint!

The Grease Interceptor line now includes 7gpm & 10gpm models with our 15gpm model moving to the same compact platform. All new models use a development of our patented baffle system to enhance separation performance at low flow rates.



Endura® Lo-PRO Grease Interceptor

For those tight on-floor applications where space is at a premium

Based on the same dimensional footprint as our successful 35gpm and 50gpm Endura® models, this latest 25gpm addition has an overall height of just 11 inches, and still meets the requirements of ASME A112.14.3.

More importantly internal components can be removed in less than 6" of additional clearance making this unit a truly low profile solution designed with a smooth outer surface for easy cleaning.



Endura® Solids Interceptor



Endura® now with solids management capability!

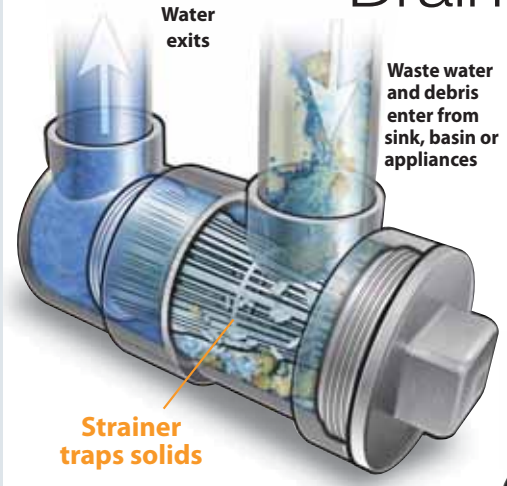
The Solids Interceptor uses the compact tank and contains the Solids Basket Accessory with dual filtration screens. The basket and screens are both easy to remove and clean.

Also available as stand alone Solids Basket Accessory...

The stand alone Solids Basket Accessory can be fitted directly in to your Endura grease interceptor in place of the inlet baffle enhancing the grease interceptors performance.



Endura® InLine Drain Strainer



Prevents food debris from entering the grease interceptor



Installed on individual sink wastes in kitchen and sanitary applications,

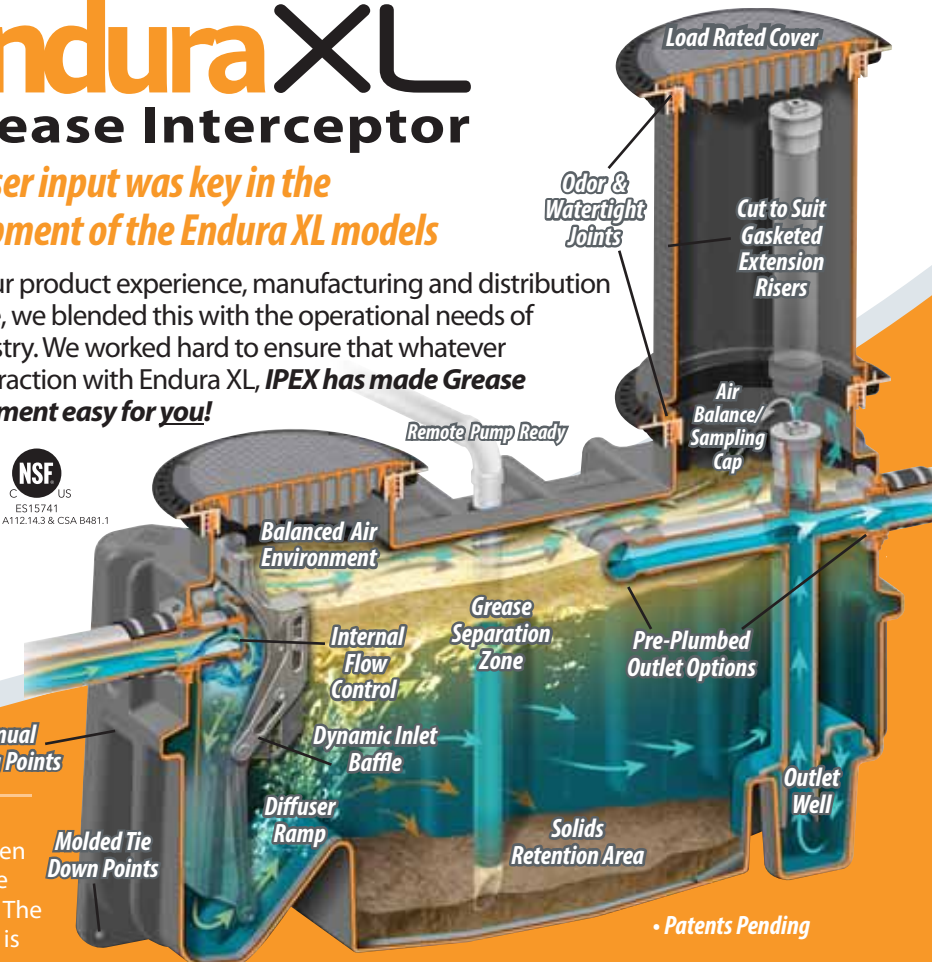
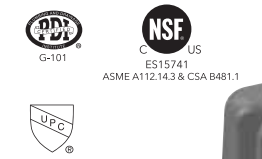
the Endura® InLine Drain Strainer (IDS) prevents food debris, hair, lint and similar solid material from entering the drainage system, causing restriction and blockage. Help maintain the effectiveness of your grease interceptor by installing Endura IDS.

Available in ABS or PVC

Endura XL Grease Interceptor

Multi-User input was key in the development of the Endura XL models

Taking our product experience, manufacturing and distribution expertise, we blended this with the operational needs of the industry. We worked hard to ensure that whatever your interaction with Endura XL, IPEX has made Grease Management easy for you!



"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

Patents Pending