



Grease is no longer a problem

When you use our **GT**, **GS** and **Grease Guard** grease treatment range



No more kitchen **nightmare's**

Grease Traps **GT** range

Grease traps should be used to support the drainage system and help prevent grease and liquefied fats solidifying and blocking the drainage pipes. Grease traps are particularly necessary in catering and small processing establishments and small commercial kitchens where more than 30 meals per day are served regularly or grease and fats are used in a catering process and waste bi products are readily discharged via the foul drainage system. Typical applications are cafe's and small hotel restaurants sandwich shops, takeaways and fast food outlets, small bakeries and confectioners. As show on opposite page our grease traps come in two ranges featuring 6 models the GT standard grease trap range or our GFT grease filter trap range which are designed for high levels of grease and fat bi products, for example takeaways and burger restaurants. The GFT range is exactly the same dimensionally as the standard GT range only they have a removable grease filter on the outlet, which will effectively filter out high levels of grease. The filter as suggested is easily removed and can be replaced in seconds. Replacement filters are relatively cheap and easy to replace. The GFT is highly recommended if you are discharging into a packaged treatment plant or an area populated with several restaurants



Grease Separators **GS** range

Grease Separators are normally specified in larger food processing and manufacturing applications like bakeries, meat processing plants & abattoirs. Capacities from 1350 to 6000 litres in single units. All come with removable grease filters on outlet as shown opposite.



Please Note : Grease traps or separators should always be installed prior to a packaged sewage plant if installed in any of the above installations.

Sizing a grease trap/separator

The new European design standard for Grease Separators EN1825 states that to calculate the correct size or NS (Nominal Size) of grease trap or separator then four major factors are required

1. Maximum flow rate of water
2. Maximum temperature of water
3. Density of grease/oils to be separated or trapped
4. Influence of cleaning and rinsing agents used

If we assume that parts 2 3 and 4 all have a denomination of 1.5 when multiplied together, then a simple calculation can be used to ascertain the size of unit required. Which is the **Maximum Flow Rate x 1.5**. Flow rates can be calculated from the water usage per day from your facility, which in kitchens and restaurants as a rule of thumb is 70% of the metered water passes into the drainage system and through the grease trap . So if you use 1000 litres per day take 70% of this then divide this by the number of hours the facilities are in use, then divide by 60 to minutes then divide by 60 to seconds.

As an example a small cafe serving hot food running 8 hours and using 1000 litres per day of water(70%) metre reading will only generate a flow of 0.03 litres per second, multiply this by 1.5 and the **nominal size required is only 0.05**. It is recommended that a product just above the calculated nominal size is used. The standard also requires that the unit has then to have a minimum volume for sludge (solids, vegetable matter) of 100 times the nominal size for all installations, other than abattoirs and similar establishments which require it to be 200 times. So for the above application of 1000 litres of water per day then the trap would have a sludge/solids retention of around 5 litres. So you would use our base model the **GT1 or GFT1 with filter** (shown opposite) which would give you 30 times this amount.

Grease Guard

Grease Guard is a liquid grease and fat treatment which distinguishes all grease and most processed fats within the grease trap and drainage system. Used daily your grease trap and drainage systems will be free of the grease and fats which cause 99% of the problems caused in the drains outside most busy kitchens. The product comes in 25 litre containers and can be dosed by automatic pump (shown right) or manually poured into the sink or grease trap. The list below suggests the dosing requirements for various covers/meals per day.

50 covers per day	60 ml per day
50 to 100 covers per day	100 ml per day
100 to 200 covers per day	150 ml per day
Fast food outlets	150 to 200 ml per day



PIZZA

CAFE

Grease Guard



GT1 & GFT1



Nominal Size	1.5
Storage capacity (litres)	150
Standard pipe invert	190
Overall Height	595
Length	750
Width	600

GT2 & GFT2



Nominal Size	3
Storage capacity (litres)	300
Standard pipe invert	190
Overall Height	595
Length	1530
Width	600

GT3 & GFT3



Nominal Size	4.5
Storage capacity (litres)	450
Standard pipe invert	190
Overall Height	610
Length	1670
Width	690

GS1



Nominal Size	10
Storage capacity (litres)	1000
Standard pipe invert	450
Overall Height	1500
Diameter	1260

GS2



Nominal Size	15
Storage capacity (litres)	2000
Standard pipe invert	450
Overall Height	2100
Diameter	1260

GS3



Nominal Size	30
Storage capacity (litres)	3000
Standard pipe invert	500
Overall Height	2150
Diameter	1560

GS4

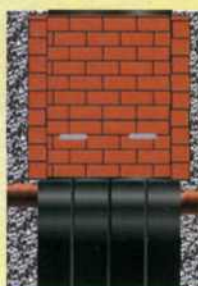


Nominal Size	60
Storage capacity (litres)	6000
Standard pipe invert	450
Overall Height	2150
Diameter	2150
Overall Length	2350

Installation & Maintenance

Both our GT & GS range are manufactured from robust polyethylene to be installed underground. They should be installed in a minimum of 100 to 200mm of concrete. Set them into a wet concrete base as shown and then fill the units with water. Then pour concrete in a single lift in the GT & GFT range and 3 lifts in the GS range. If you want to extend the units invert then 250mm extensions are available at extra cost as shown below left. Please note that units should not be installed with these extensions below a 600mm invert as access may be required to the filters we recommend concrete rings or brick built access shown below centre. If unsure please ask for more details.

As there is no way of calculating the levels of solids and grease that enter the system grease traps and separators should be inspected and maintained regularly. We recommend an inspection at least once a week and maintenance as required. If you use our Grease Guard system this will greatly reduce the annual cost of your maintenance programme.



* All dimensions above in millimetres
* We reserve the right to change specification without prior notice

