



## Function

In addition to proper maintenance and operation, there are three key characteristics that affect the functionality of gravity-type grease separators: retention time, flow and storage capacity.

### Retention time

Greases and oils have a lower specific gravity than water, so when a grease-laden mixture is left undisturbed, they will float to the surface while the sediment settles to the bottom. Grease separators use baffles and/or compartments to detain wastewater long enough for this process to occur. The Uniform Plumbing Code (UPC) recognizes a retention time of 30 minutes.

### Flow

The grease separators must be sized and configured to allow for sufficient retention time, taking into account the flow rate of the influent. Furthermore, it must be configured such that it minimizes turbulence to allow the suspended FOG to separate. This is especially important in high-flow situations, such as in the draining of a large sink or the discharge of dishwasher water.

### Storage capacity

The separator must be large enough to allow for sufficient storage of accumulated FOG between cleaning operations without affecting the flow characteristics through the unit.



10 L/SEC

## PRECAST GREASE TRAP

### Product Description

#### Precast solid trap (First tank )

- 304 S/steel removable basket
- Modular design
- 160 mm Inlet and outlet ( HDPE )
- DS seal gaskets for plug and play inlet and outlet
- Bitumen ring sealing strips included for joint seals
- Includes HD cover and frame
- Manufactured from precast concrete rings

#### 10lps Grease trap (Second Tank)

- 160 mm Inlet and outlet ( HDPE )
- HDPE internal piping
- Bitumen ring sealing strips included for joint seals
- Includes HD cover and frame
- Manufactured from precast concrete rings

### PRODUCT USES:

Bakeries, Large restaurants ,Kitchens,  
Butcheries, Hotels, Prisons, Schools, Colleges,  
Shopping centres etc.

