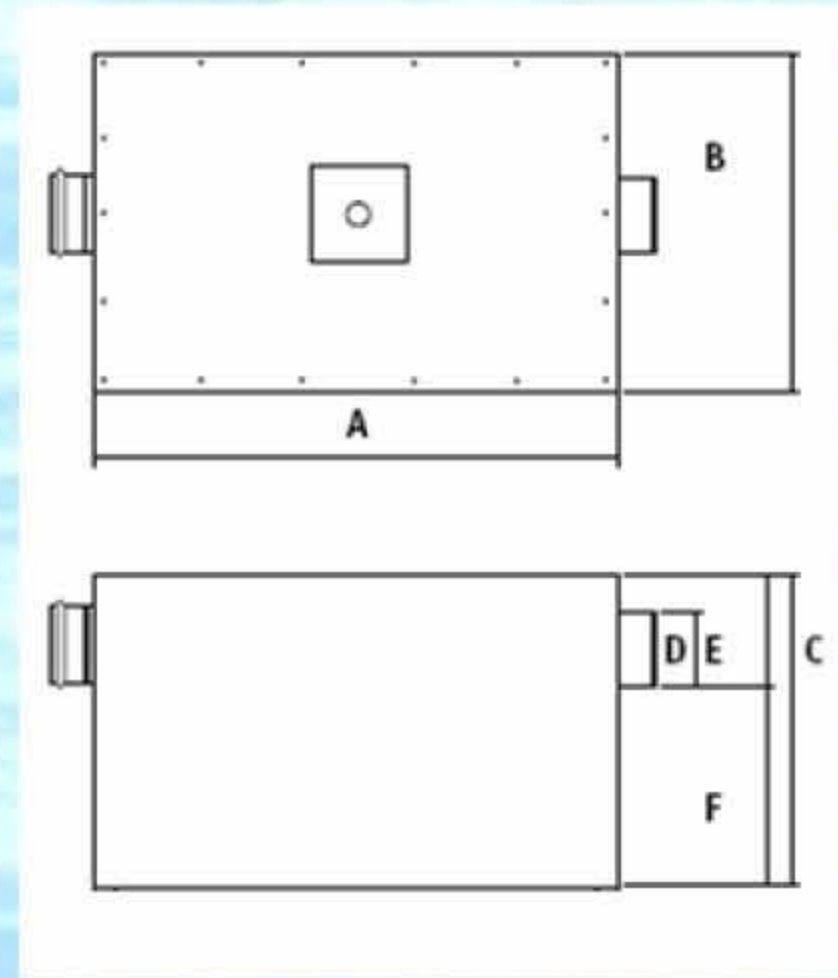
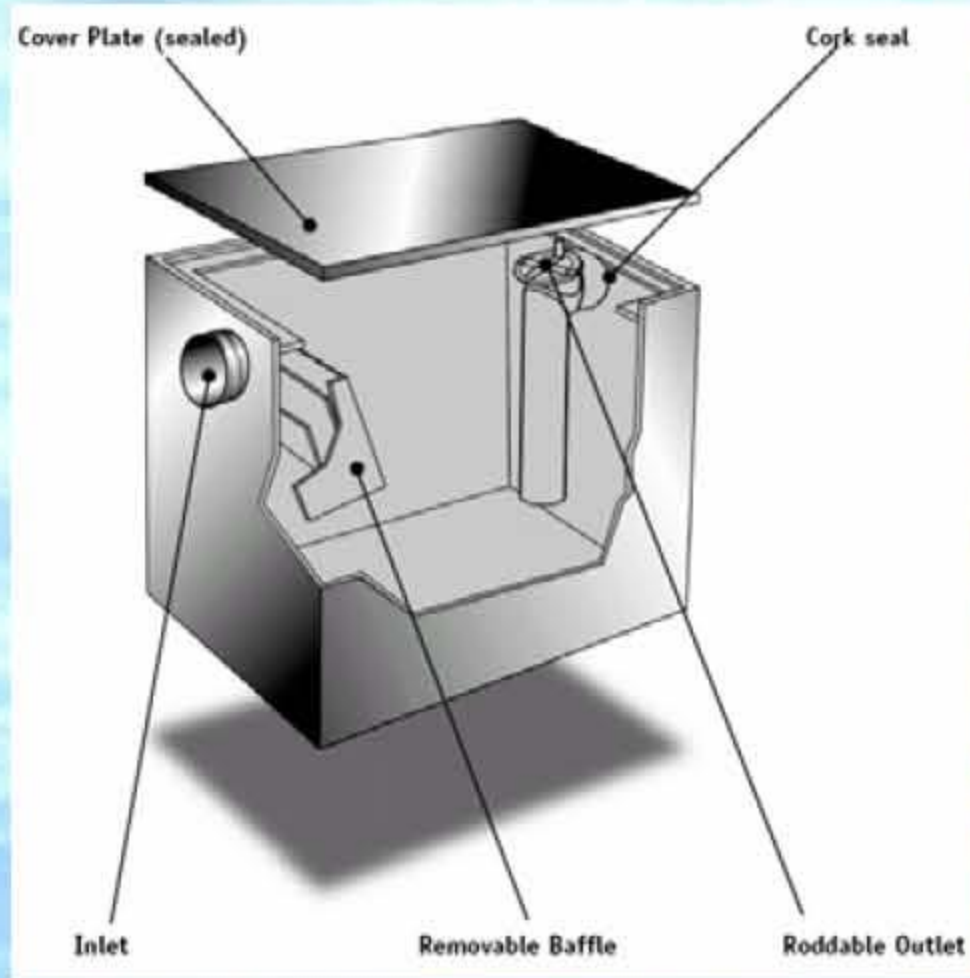


Technical Drawing and sizes



Model	Net Volume (Litres)	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	F (mm)
standard	114	756	506	502	110	200	300
midi	191	756	506	702	110	200	500
maxi	250	1006	506	702	110	200	500

Effective Grease Control

Grease Separators are a modern evolution of the traditional grease / fat trap which required emptying on a regular basis, typically once quarterly. The theory behind Grease Separators is that they should act as a point of treatment for a grease digestion media. These digestion media can be introduced either manually or automatically.

How a Grease Separator works

There are three stages within the operation of a biological grease separator:

Separation – Waste water from sinks, dishwashers etc. enters the separator where a series of baffles separate out the transported grease and oil. The fats are then retained within the separator while the water drains away.

Digestion – The Digestion Media is fed into the Grease Separator and then converts the grease into harmless digestion products. This process reduces the need to empty the unit frequently, with servicing only required to remove the build up of sludge from food particles etc.

Removal – The harmless digestion products are carried away with subsequent waste water which passes through the unit. The remaining sludge is professionally removed.

Installation Guidelines

Grease Separators should ideally be placed no further than 6-8 metres from the last fixture discharging into the unit. Provided the falls are adequate, this will reduce the likelihood of grease solidifying in the pipework system before reaching the separator. Waste from macerators and peelers should not normally be discharged into the separator as this will result in a rapid build up of sludge, necessitating more frequent emptying. Pipework to and from the separator should have generous falls and have the minimum number of bends possible. Outlet pipework should be as large a diameter as possible and not smaller than the inlet pipework. Venting of outlet pipework is recommended. Inlet and outlet connections are compatible with 110mm diameter PVCu and stainless steel Europipe. Standard adapters to other pipework materials (e.g. cast iron, clay) are provided by the respective manufacturers. Grease Separators comply with Building Regulations by meeting the requirements of the relevant BS Codes of Practice for Above and Below ground drainage. Certain cleaning agents (chlorine, bleach etc.) hinder digestion and should not be discharged into the separator.

Specials

In addition to the standard range of Grease Separators purpose made units can be made to suit specific customer requirements.

Dosing Methods/Procedures

To operate properly Grease Separators must be dosed regularly with either a grease digestion media. The actual dosing rate is determined by a number of factors (No. of meals, No. of discharge units, capacity of grease separator etc.) but daily dosing is generally considered suitable. Digestion Media should be introduced manually or automatically (with an Automatic Dosing Unit) at the end of a shift/day when flows of bleaches and surfactants, which may hinder digestion, are at a minimum. Further information on dosing can be found on our website.

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