

Case Study – First Floor Kitchen in an Established Building Complex

This is a large kitchen producing over 200 meals per day with a history of drainage problems which required frequent and costly drain clearing.

This first floor kitchen is within a large building complex and required grease management control on two separate potwash areas and a large pass through dishwasher.

External grease traps were not an option because of the location of the kitchen and existing drainage systems.

An unusual triple bowl potwash is serviced by a specially fabricated stainless steel unit which has been designed to provide maximum grease control while utilising the available space.



The triple bowl potwash sink

The pre-wash single bowl potwash and pass through dishwasher are serviced by two smaller stainless steel units.



Potwash Unit



Dishwasher unit

There is no requirement for kitchen staff intervention with a planned maintenance and service programme to ensure ongoing grease management control. Installation and ongoing maintenance are timed to avoid disruption to this busy kitchen.