



# jumbo

Grease Traps



# Introduction

The use of a grease trap or separator should be a pre requisite for any architect, consultant or contractor who is designing or developing property that will have catering or food processing facilities.

Grease traps have been used predominantly in the catering industry to prevent a build up of grease and liquefied fats from solidifying and blocking the flow to the drainage system.

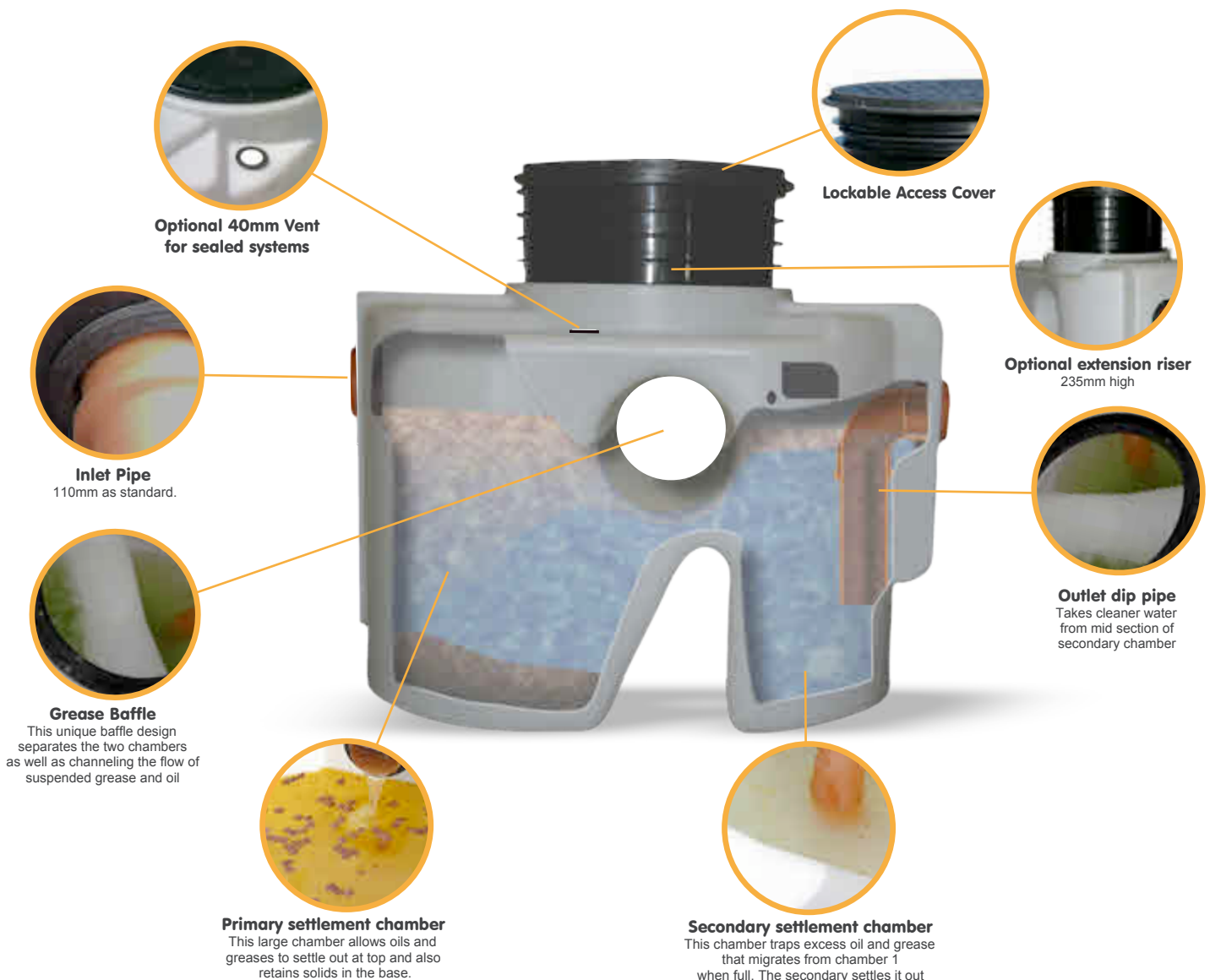
The installation of a grease trap is particularly important in kitchens where more than 30 meals per day are to be served regularly and in food processing plants and abattoirs, where animal fats and bi products are discharged into the foul drainage system.

A grease treatment system should be specified and installed as an integral part of the drainage design on restaurants, catering establishments and process plants and abattoirs, particularly those connected to a packaged sewage treatment systems.

The specification of the correct grease treatment system is imperative in supporting the drainage system and the sustainability and performance of the final treatment process.

The Jumbo design reflects 20 years of industry experience and product design and we are delighted to offer this unique product to the market. Manufactured from Hdpe it is extremely lightweight at 20 kilos, however also very durable with a 50 year design life. Its unique circular baffle sets it apart from other traps on the market and the name Jumbo comes from its profile which we think looks like a small elephant.

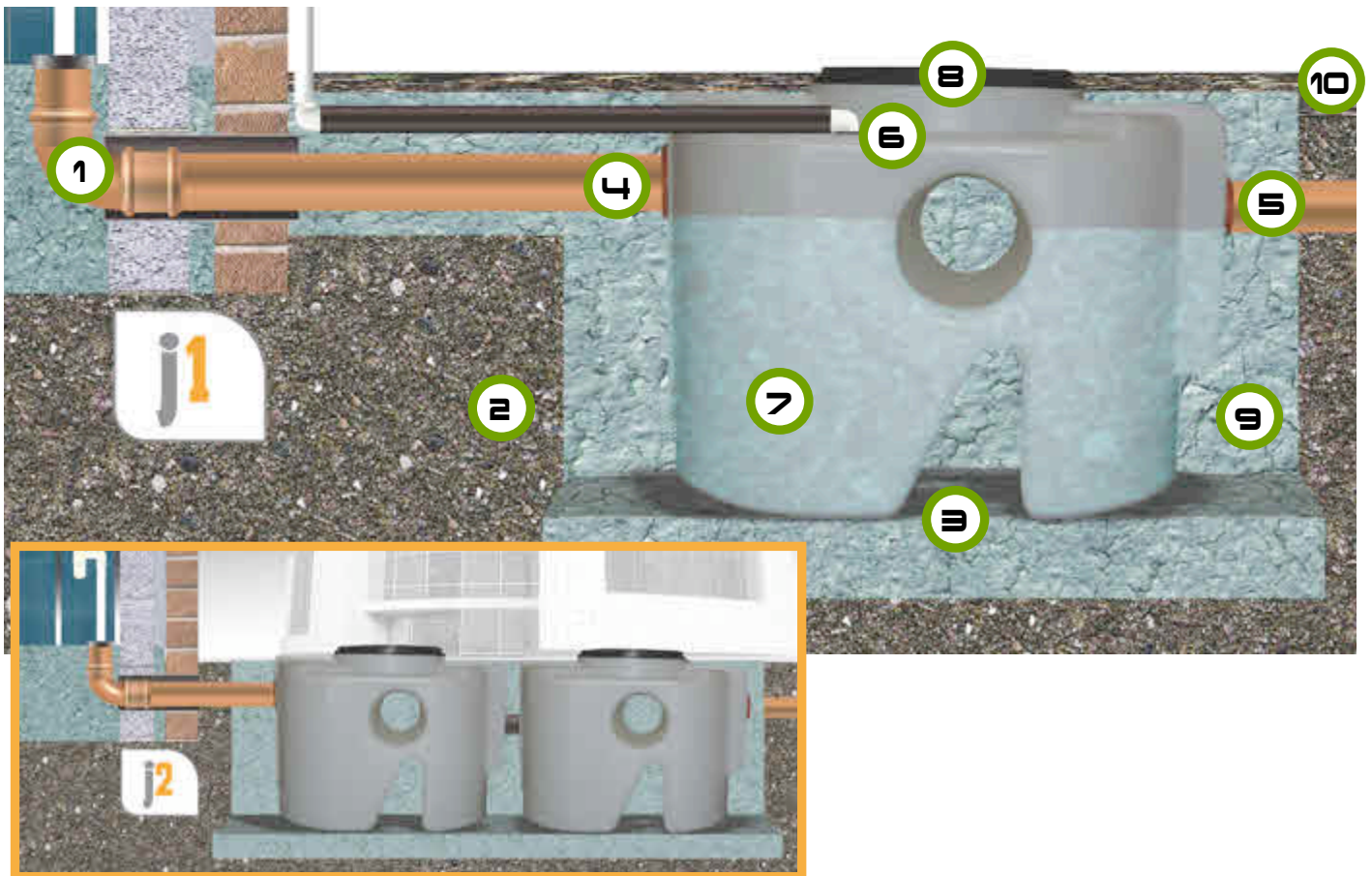
We hope you like it as much as we do . . .





# Installation

- 1 Connect waste and any drainage required to grease trap
- 2 Excavate allowing for a 200mm concrete base slab and 200mm surround
- 3 Once base slab is laid and set, then sit Jumbo on top and level.
- 4 Connect inlet pipework ensuring watertight seal (110mm pipework)
- 5 Connect outlet pipework as above
- 6 Connect vent if required ( as detailed using 40mm pipework)
- 7 Fill jumbo with clean water to pipework
- 8 Fit access cover
- 9 Pour a wet concrete mix around jumbo and tamp into place. Ensuring all voids are filled completely.
- 10 Finish off with final slab or capping. Noting that the Jumbo is only designed for a pedestrian loading.



## Maintenance

'As with all grease traps there should be a planned maintenance schedule in place to regular monitor and service the trap. This will be dependant on the application and nature of wastewater. As a guideline we would recommend regular inspection and the emptying/servicing of the trap at least once every three months by a competent licensed waste management company.

Regular servicing is important as any grease trap becomes less efficient at trapping fats, oils and greases (FOGs) with the more FOGs it traps. Once its liquid volume is more than 25% FOGs it should be emptied/serviced.

Please Note : Waste from grease traps and separators is classed as 'controlled waste' and this waste should only be taken away by a licensed company.



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