

GREASE TRAP

30 GALLONS

WHAT IS A GREASE TRAP?

A grease trap is designed to capture fat oil, greases as well as food solids coming from a restaurant, or food production facility.

HOW DOES IT WORK?

A grease trap works by slowing down the flow of hot greasy water, allowing it to cool with the fats and oils separating, solidifying and rising to the top of the tank by use of baffles inside the tank. The hardened grease is then prevented from passing through the drain lines. Food solids settle to the bottom of the trap.

KEY CONSIDERATIONS:

- Proper tank sizing is imperative; a tank too small for the volume of water passing through it will force the grease into the drain lines
- Proper maintenance must be conducted, as un-maintained traps will eventually fill with waste to capacity, and the pressure caused by the draining of a full sink will force the solids out the sewer pipe, eventually hardening and jamming the line
- Grease will stick to surfaces that are less wet, or from the top of a drain pipe down towards the flowing water, slowly constricting water flow, eventually forming a total blockage
- Sewer systems cannot handle grease and it must be removed from the system to avoid creating blockage, foul odor and pest infections

PRODUCT BENEFITS:

- Leak proof, seamless constructed tank, manufactured from prime-grade polyethylene that provides exceptional strength and durability with impact-resistant properties
- Lightweight, easy to handle and install yet durable and sturdy to withstand the most rigorous applications of the plumbing industry
- Includes a fully integrated surface guaranteed not to corrode, chip or peel, unlike some metal, fiberglass or other specially treated material
- Trap is furnished with NPT connections and flow diffusing baffles

DIMENSIONS

CAPACITY	LENGTH	WIDTH	HEIGHT	WEIGHT
30 US Gallons (114 litres)	32½ in 83 cm	22 in 56 cm	18 in 46 cm	32 lbs 48 kgs

