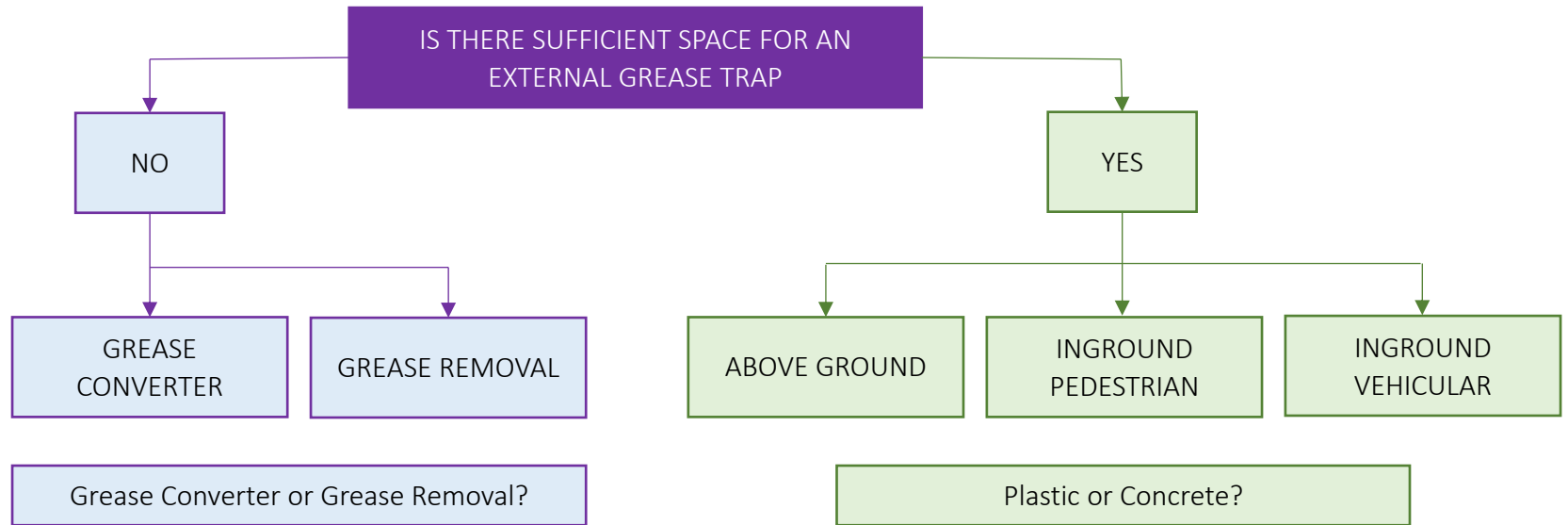


## High Level guide to Grease Traps – select the right type, then select the right size.



All Councils in New Zealand will approve the Mactrap Grease Removal Unit (Grease Boss). Many Councils are reluctant to approve the installation of any brand of Grease Converter

What size do I need?

As a guide for light to medium greasy food:

- Grease Boss G15 or Grease Converter GC170 for 1 or 2 sinks of medium size
- Grease Boss G25 and Grease Converter GC250 for 3 or 4 sinks of medium size
- Larger kitchens will require two or more units.

Choose HDPE (High Density Polyethylene). Grease traps are acidic and can cause concrete to fail in 10 years. HDPE is unaffected by acid and Mactrap HDPE traps have a 30 year warranty for inground installations.

What size do I need?

Most Councils require a minimum of 500 litres.

As a guide for light to medium greasy food:

- 500L – 1 or 2 sinks of medium size
- 750L – 3 sinks of medium size & fixtures
- 1000L – 3 sinks of medium size & fixtures
- 1500L – 4 sinks of medium size & fixtures

Call Mactrap – the only team that makes all three types in New Zealand. 0800 MACTRAP

## Grease Traps 101 – on a page.

### The principle of fat, oil and grease (FOG) separation

The flow of FOG-laden greasy water from the kitchen needs to be slowed to aid separation:

- Lighter-than-water FOG will rise within 30 minutes
- Heavier than water food particles will sink to the bottom of the trap
- The middle section will be cleaner wastewater

### There are three main types of grease traps:

#### Gravity grease traps / hydromechanical grease traps

- Most readily permitted by Council.
- Typically, large tanks - 500 litres to 6000 litre:
- Grease traps offer the lowest maintenance effort for kitchen staff

**MACTRAP hydromechanical traps are made in NZ from HDPE and have a 30 year warranty for inground installations.**

#### Grease removal units (GRU)

- Readily permitted by Councils when there is no space for a large external trap.
- Grease Removal Units are installed under bench near the sink.
- The FOG is continuously removed through a PLC controlled cycle of events.
- Kitchen staff must perform quick and simple maintenance tasks each day.

**Macstrap Grease Boss is made in NZ and meets NZ Building Code G13.**

#### Grease Converter

- Many Councils are reluctant to permit the use of Grease Converters.
- Grease converters are made from stainless steel and installed under bench near the sink.
- They have an automatic dosing pump which releases enzyme into the tank.
- The enzyme is an on-going cost and is critical to the success of the converter

