

GREASE

MTUB100 - 100L GREASE TRAP DATASHEET

UNDER BENCH INSTALLATION



Product code	MTUB100 (B) (W)
Treatment Capacity (litres)	100
Colours Available	Black or White
Length (mm)	730
Width (mm)	430
Height (mm)	430
Inlet invert (mm)	340
Outlet invert (mm)	315

Accessories

Quick Connects	MTUBQC
HDPE Rolling Trolley	MTERTP60 (B) (W)
Inspection Window	MTUBIW

OPERATION

The Mactrap 100L grease trap is designed for under bench operation where lighter than water Fats, Oil and Grease (FOG) can be contained in wastewater discharged from a sink or waste. A typical application might be where a kitchen sink is used for cleaning coffee cups and lunch dishes in a site cafeteria or food truck.

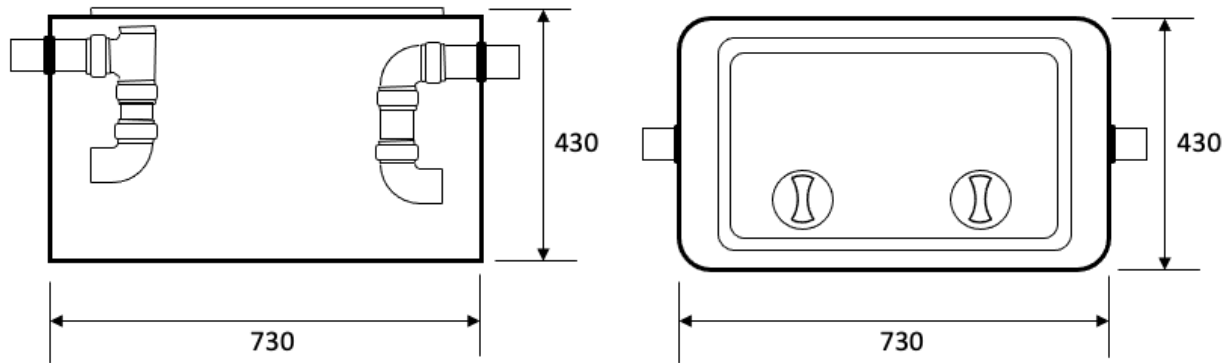
It operates by allowing gravity to separate FOG from discarded water. Lighter than water FOG rises to the top, while heavier than water food particles settle on the bottom. Cleaner wastewater flows from the grease trap while the FOG and food waste is retained within the trap.

WARRANTY

The Mactrap grease trap is warranted for impermeability, fitness for use and structural stability for five (5) years. The manufactured unit is warranted for quality of manufacture for one (1) year provided the grease trap is installed and operated in accordance with the specifications provided with each unit. Mactrap warranty does not include maintenance and servicing of the grease trap.



DIMENSIONS



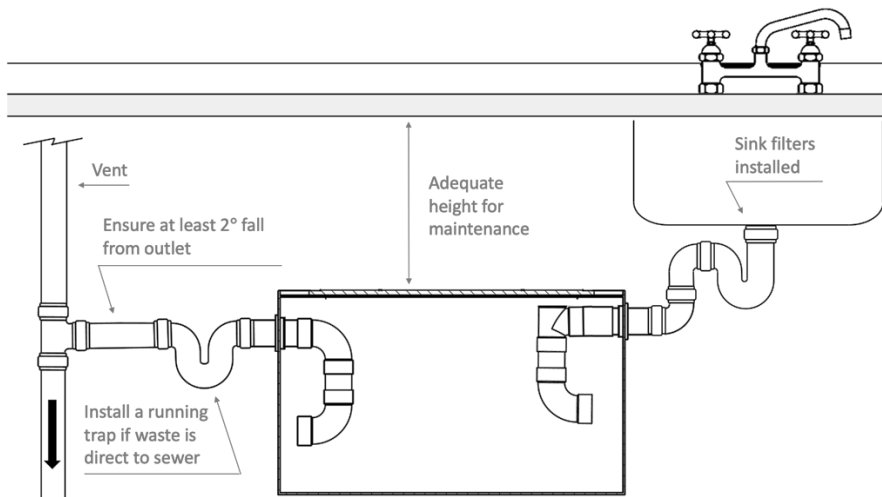
INSTALLATION

Location

Locate the grease trap on a firm surface and (if necessary) brace it to a wall or alternative support to prevent it from moving or tipping. Ensure that the sink pickup point is above the inlet height.

The grease trap must be accessible so that it can be regularly cleaned out. Allow room above the grease trap for opening of the lid and access for the cleaning service.

If space above the unit is limited, then consider optional Easy Removal Trolleys and Quick Connect fittings so that the grease trap can be quickly disconnected from the plumbing and rolled out from under the bench for cleaning.



Under bench installation example

Connections

If the inlet flow is higher than the outlet flow, then the grease trap may overflow. If the drainage pipe diameter is less than the sink pipe diameter, then the piping from the sink should be reduced to match so that inflow cannot exceed outflow. The level of the outlet pipe must be lower than the level of the inlet pipe. The grease trap is not to be used as a relief overflow point. Install a gully in addition to the grease trap and a running trap if installed as part of a stacked line.





CARE AND SERVICING

Water temperature

The grease trap can operate with water temperatures up to 65°C. Higher temperatures should be avoided.

Chemicals

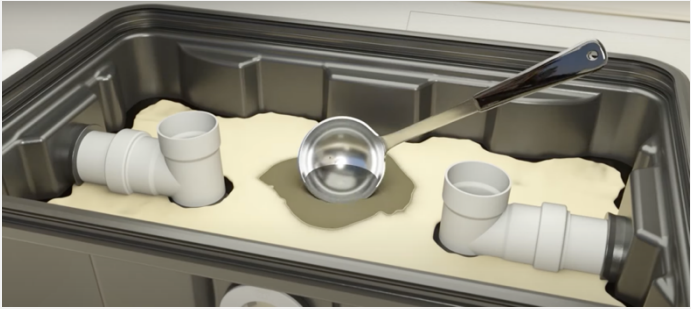

The grease trap can handle most chemicals especially when diluted with water. Beware of highly acidic and undiluted concentrations which may damage the trap.

Sink Filters

Food scraps, sauces, flours, and other solids build up as sediment in the bottom of the grease trap. This build up reduces the efficiency of the grease trap, increases the need for maintenance, and can be a source of unpleasant odours. Ensure food scraps and sauces are scraped from plates and utensils to trash before washing. Ensure that sink filters and/or food traps are installed in the sinks.

Self-Servicing

Generally, the cleaning and removal process is carried out by service agents however, the following service plan could be used by the owner/operator to maintain the grease trap.

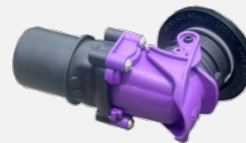
<i>Daily</i>	<ul style="list-style-type: none">• Clean out all sink filters and food traps.• Ensure all food waste is scraped from plates and cooking implements and placed in waste disposal.
<i>Weekly</i>	<ul style="list-style-type: none">• Use a ladle or other implement to remove FOG from the upper water layer of the unit.• If fitted with an inspection window, then remove when the FOG layer is visible in the window. 
<i>3 Monthly</i>	<ul style="list-style-type: none">• If fitted with quick removal connections, then first remove. Empty the unit and clean out the sediment layer.• Relocate and refill the unit with cold water.• Fill the sink and remove plug/stopper - ensure an uninterrupted flow through the unit. 



ACCESSORIES

MTUBQC – Quick Connects

Quick connects simply disconnect the grease trap from your drainage so it can be removed for easy cleaning.



MTRT60 – Rolling Trolley in Black or White

The rolling trolley, in association with quick connects, makes servicing the grease trap a breeze. Especially in tight spaces. Release the quick connects to disconnect the grease trap from and roll out from under the bench.



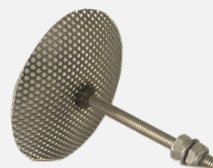
MTUBIW – Inspection Window

The inspection window installs in the side of the grease trap to visually indicate when cleaning is required. Remove the guess work and only clean when you need to.



MTPSF76 – Permanent Sink Filter

Installing a permanent sink filter helps prevent food scraps from entering the grease trap.



Mastrap Permanent Sink Filter, preventing food solids from entering the grease trap.

Food and sediments are the enemy of all grease trap systems, and the source of unpleasant odours as the food sediment decays in the bottom of the greased trap.

Note: For 76mm commercial sink wastes only.

