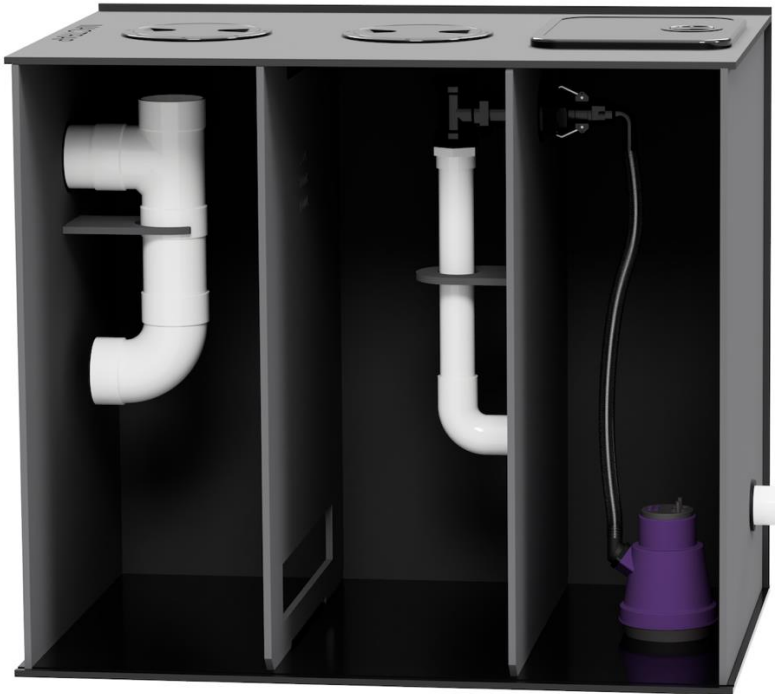


GREASE

MTPT750LI – LOW INVERT GREASE SEPARATOR DATASHEET

ABOVE GROUND INSTALLATION



Product code	MTPT750LI
Total Volume	1016 l
Treatment Capacity	505 l
Grease Containment	126 l
Length	1200 mm
Width	806 mm
Height	1050 mm
Inlet invert	n/a*
Outlet invert	805 mm
Electrical Supply	230V 10A
Water Supply	Hot water min 200kPa

* Inlet fitted on site to suit

OPERATION

An external grease trap is frequently a desired solution, but an in-ground installation may be cost prohibitive, and there isn't always the drainage fall for an above ground installation. Mactrap has an answer to these problems with our Low Invert (low drainage entry point) greasy water lift systems.

Greasy water is problematic for lift pumps in that the pump chamber inevitably turns into a primary grease trap. The Low Invert system mitigates the issues associated with a greasy water lift by incorporating hot water jets that rinse the inside of the chamber to keep the fat and grease liquified and the pump and pump chamber clean.

Greasy water enters the separator at the invert level required by the installation drainage. The pump activates when the greasy water in the pump chamber reaches an optimum pumping level. The greasy water is pumped into the first of the separation chambers where the heavier food sediments sink to the bottom of the chamber while the FOG rises to the surface.

Separated wastewater exits the separator without allowing any of the sediment or FOG to leave the separating chambers.





AFTER-INSTALLATION CARE AND SERVICING

Whilst this product is highly robust, care is required to ensure efficient operation.

Water temperature

The separator is certified to operate with water temperatures up to 65°C. Higher continuous temperatures may cause sagging or damage the pump.

Chemicals

The separator is tested to handle most kitchen type chemicals especially when diluted with water. Concentrated chemicals should not be disposed of via the separator.

Sink Filters

Loading the separator up with food waste will increase the frequency of clean outs along with the associated cost. The more food waste pre-removed using sink filters and dish cleaning processes, the higher the efficiency of the separator and the lower the cost of operation.

Clean Out

The frequency of clean out is totally dependent on how much FOG and food sediment is intercepted. Most separators are sized for a three-monthly cleanout, however heavy usage may require more frequent clean outs. In normal circumstances separator are cleaned out by a vacuum truck. The entire contents are drained and removed before refilling the separator for continued operation.

Pump Service

The pump should be lifted and checked for wear or blockage when the grease trap is serviced. A simple wash with soapy water is recommended.

WARRANTY

The Mactrap Low Invert grease separator is warranted for impermeability, fitness for use and structural stability for ten (10) years. The pump(s) and associated electronics are warranted for one (1) year. All warranties are provided the separator is installed and operated in accordance with the specifications provided with each unit. Mactrap warranty does not include maintenance and/or servicing of the separator or the pump.

