



MACTRAP

BUILDING PRODUCT INFORMATION REQUIREMENT SHEET (BPIR)
GREASE SEPARATORS (TRAPS)
SIZED FROM 250 LITRES TO 6000 LITRES



Grease Separators (Traps) - sized from 250 – 6000 Litres
Product Information Sheet
Performance Class 1





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Product Description and intended use:

MACTRAP specialises in the design and manufacture of wastewater separation systems and associated pumping solutions. Common names for pre-treatment devices include: Separator, Trap and Interceptor.

This Product description relates to our range of polymer grease separators. While the design will vary with size and installation requirement, the functionality remains consistent across the range.

Mastrap grease separators intercept fats, oils, and grease (FOG) collected in wastewater from sources such as kitchens, bakeries, and food processing plants. Wastewater enters the separator and the heavier food sediment sink to the bottom of the chamber and the FOG rises to the surface. Cleaned wastewater exits the separator without allowing any of the separated sediment or FOG to leave the separating chambers.

The stored FOG and food sediment must be removed from the grease separator at regular intervals.

Construction Material – 12mm HDPE

Method of construction – cut HDPE sheets and expertly welded

Inclusion of 12mm HDPE baffles to increase separation performance and strength

Inlet/outlet 100mm or 150mm

Flexible couplings for earthquake protection.

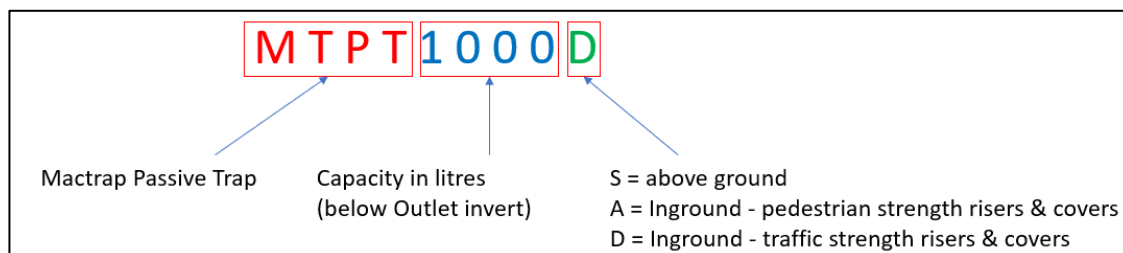
The Mastrap range of Grease Separators includes the flowing sizes (in litres):

250l, 500l, 750l, 1000l, 1500l, 2000l, 2500l, 3000l, 4000l, 5000l, 6000l

Product Identifier

There are three parts to the Product Identifier/ Product Code

Example Product Code - MTPT1000D





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Place of Manufacture

The Grease Trap is manufactured in New Zealand by Mactrap Limited. The design and intellectual property of these products, unless stated otherwise, belong to Mactrap Limited.

Mactrap Limited
263B Matahui Rd
Aongatete
Katikati 3181
NZBN 9429046014504

Relevant Building Code Clauses

- NZBC Clause G13 Foul Water – AS2 – Grease Traps : 3.4.1 to 3.4.7
- NZBC Clause G14 Industrial Liquid Waste – VM1 & AS1 – Drainage : 2.2.5

Statement on how the building product is expected to contribute to compliance.

- The Mactrap grease separator (trap) range are pre-treatment devices designed to trap and store fat, oil and grease (FOG) therefore preventing FOG from entering the wastewater network system. Periodically the grease separator (trap) must be completely emptied and cleaned.
- The size of the grease trap is specified to comply with the NZBC, Council By-laws and good practice calculations.

Installation Requirements

Refer to the Installation Instructions on <https://mactrap.co.nz/products/grease-separators/>

- Product not to be modified in any way that will compromise performance.
- Follow all standards under Plumbers, Gasfitters, and Drainlayers Act 2006 for installation





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Design requirement that would support the appropriate use of the building product:

The grease separator should be installed as close to the kitchen as possible to reduce the potential for a FOG blockage between the kitchen and the grease separator.

Follow all standards under Plumbers, Gasfitters, and Drainlayers Act 2006 for installation. Specifically provide a fall that meets or exceeds the minimum of 1:40.

Pumping greasy water to grease separators should be avoided. If there is no other options then the grease separator size should be increased to provide additional separation time.

Operations and Maintenance Requirements

Water temperature

The separator is certified to operate with water temperatures up to 65°C. Higher continuous temperatures may cause sagging when installed above ground.

Chemicals

The separator is tested to handle most kitchen factory type chemicals especially as they are usually diluted with water. Pure benzene and concentrated sulphuric acid should not be used.

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, the higher the efficiency of the separator and the lower the cost of operation.

Clean Out

The frequency of cleaning is 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 separators are cleaned out by a certified grease trap operator with appropriately licenses. The entire contents are drained and removed before refilling the separator for continued operation.





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Limitations of use of the building product

Mastrap Grease Separators (trap) products have been designed for compliance with the scope outlined in building code clauses listed above and are to be installed as per published installation guides.

Is the building product range subject to warning or ban under Section 26?

No

