GREASE CONVERTER

MTGC250P & MTGC550P DATASHEET

Polymer Grease Converter

PROTECTING THE ENVIRONMENT



Product code	MTGC250P	MTGC550P
Treatment	250 l/hr	625 l/hr
Liquid Content	97 litres	240 litres
Length	730 mm	1020 mm
Width	430 mm	530 mm
Height	430 mm	580 mm
Inlet Invert	340 mm	465 mm
Outlet Invert	315 mm	440 mm
Connections	50 mm	50 mm

OPERATION

The MACTRAP Polymer Grease Converter remove fats, oil, and grease (FOG) from wastewater by automatically adding enzymes that breaks down the FOG. The Grease Converter is installed inside the kitchen and is suitable for cafes, restaurants and takeaway shops.

After leaving the sink, the wastewater enters the Grease Converter, and the FOG separates rising to the surface of the water. The Automatic Dispensing System (dosing pump) supplied with the Grease Converter automatically adds Bio-Zyme to the tank every night. Bio-zyme acts as a catalysis that speeds up the natural biodegrading process and breaks down the FOG to a fatty acid that can flow out to the wastewater network.

The Automatic Dispensing System is a powered appliance and has a backup battery so that the dispensing programming is not lost if power is disrupted.

Food scraps that enter the Grease Converter settle on the bottom of the tank and are stored there until the unit is completely emptied and cleaned. The interval between servicing depends on the amount of FOG and food that enters the trap, typically between 2 - 4 months. Your Trade Waste consent will advise a maximum interval.

The Polymer Grease Converters are available in two standard sizes – MTGC250P and MTGC550P.

Mactrap Grease Converters are also available in stainless steel. Please see the Brochure for the MACTRAP Stainless Steel Grease Converters for this option.



CARE AND SERVICING

Prevent food scraps from entering the Grease Converter

Fine food particles including gravy and sauces that drain from the sink will enter the Grease Converter. These food particles will degrade and form a "sludge" on the bottom of the trap. If the tank is not completely emptied and cleaned regularly these food particles will eventually cause blockages in building pipes.

- Scrape food on plates, pots and cutting boards into the compost or rubbish bin.
- Install a sink filter to help reduce the food particles from entering the trap.

Water temperature

The grease converter trap can operate with intermittent water temperatures up to 65°C. Higher temperatures or a continuous flow of high temperature will disrupt the natural processes and likely to cause the system to fail.

Chemicals

Some kitchen cleaning chemicals, especially hydrocarbon-based solvents, will interrupt the natural processes.

- Do NOT connect a dishwasher into the grease converter the unit will not work as designed.
- Do NOT dump solids or fryer fat directly into the Grease Converter.

Empty & Clean

The grease converter must be emptied and completely cleaned every 2 – 4 months. The frequency depends on:

- Conditions advised on the Trade Waste Consent and/or
- The amount of sludge (food particles) that builds up on the bottom of the unit. Build-up will reduce the ability of the converter to work effectively and will significantly increase the risk of blocked pipes.
- Kick Start Process After the Grease Converter has been emptied and cleaned, fill the unit with cold water and add 1 litre of Bio-zyme Industrial into the sink to kick-start the remediation process.

WARRANTY

The Mactrap Polymer Grease Converter 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 separator is installed and operated in accordance with the specifications provided with each unit. Mactrap warranty does not include maintenance and servicing of the Grease Converter.

ACCESSORIES





DIMENSIONS



