

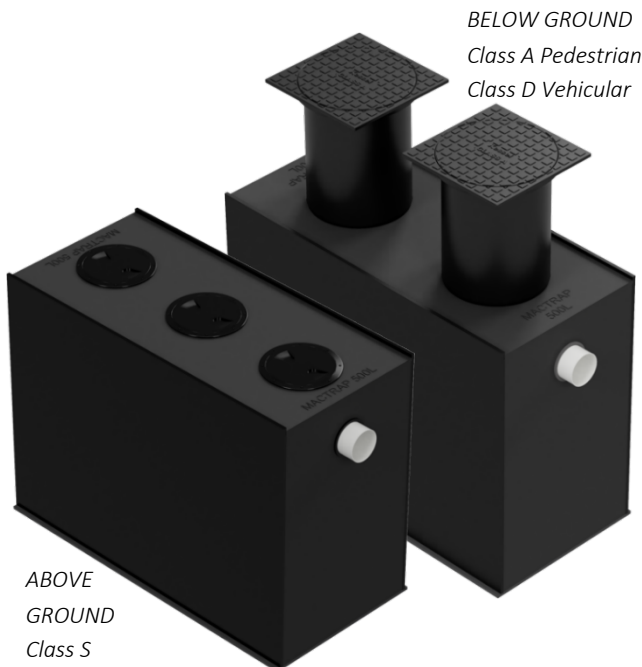
GREASE TRAP

MTPT750 – GREASE SEPARATOR DATASHEET



PROTECTING THE ENVIRONMENT

Mactrap Grease Traps are chosen nationwide for their robust and lightweight construction, ease of installation and 30 year in-ground warranty. Local Authorities approve Mactrap Grease Trap because of their efficiency and reliability, and they are a trusted first choice for cafes, restaurants, rest homes, and major hospitality venues.



| | | |
|-------------------------------|------------|----------------------------|
| Product code | MTPT750S | MTPT750A/D includes risers |
| Flow Rate | 4 l/s | 4 l/s |
| Treatment Capacity | 758 l | 758 l |
| Grease Containment | 181 l | 181 l |
| Length | 1200 mm | 1200 mm |
| Width | 800 mm | 800 mm |
| Height | 1060 mm | 1510 mm |
| Weight | 105 kgs | 115/145kgs |
| Inlet invert | 860 mm | 860 mm |
| Outlet invert | 790 mm | 790 mm |
| Connections | 100 mm | |
| Class A or D sampling chamber | MTIC350A/D | |

OPERATION

Mactrap grease separators are manufactured from 12mm HDPE and are designed for above or below ground installation. Mactrap grease separation systems intercept fats, oils, and grease (FOG) collected in wastewater from commercial kitchens. Wastewater enters the separator, and the heavier food sediment sinks to the bottom of the chamber while at the same time the FOG rises to the surface. The separated food sediment and FOG remains trapped in the separating chambers and the cleaned wastewater flow to the wastewater network.

WARRANTY

The Mactrap grease separator is warranted for impermeability, fitness for use and structural stability for thirty (30) years when installed underground and ten (10) years when installed above ground. The manufactured unit is warranted for quality of manufacture for five (5) years 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 separator.





SIZING

Grease trap selection requires a calculation of the fixtures discharging from the kitchen to establish the peak flow rate. The grease trap selected must be capable of performing to the Bylaw Standards at that flow rate.

When sized correctly Mactrap grease separation systems are highly effective at trapping and storing fats, oil, grease (FOG) and food sediment present in wastewater discharge by commercial kitchens in compliance with Local Authority Bylaws and NZ Building Code G13 AS2.

AFTER-INSTALLATION CARE AND SERVICING

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 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.

COVERS AND RISERS

Mactrap grease separators can be installed in ground or above ground. The upper surface of the separator is not load bearing, so if the installation will carry load, then risers and covers must be installed.

- Mactrap separators are available with HDPE trafficable lids in Class A (pedestrian) and Class D (vehicular).
- Flexible coupling allows easy installation into the surrounding medium and are fully sealed.
- Surrounding concrete or other medium must be engineered to the appropriate loading.

| Type | Class | Typical Use | Nominal Wheel Loading (kg) | Serviceability Design Load (kN) | Ultimate Limit State Design (kN) |
|------|-------|---|----------------------------|---------------------------------|----------------------------------|
| | A | Areas accessible by pedestrians | 330kg | 6.7kN | 10kN |
| | D | Major roads - freeway & motorway shoulders. Warehouse & loading docks. | 8,000kg | 160kN | 240kN |

