

CONVERTER

GREASE CONVERTER

INSTALLATION, START UP INSTRUCTIONS
AND MAINTENANCE



The MACTRAP Stainless Steel Grease Converter is suitable for installation inside the kitchen and removes fats, oil, and grease (FOG) from wastewater by automatically adding bio-enzymes that breaks down the FOG.

The Automatic Dispensing System (Dosing Pump) and a 5L of Bio-Zyme enzyme are delivered with the unit.



INSTALLATION AND STARTUP

1. The Grease Converter should be installed with the correct inlet and outlet fall to meet NZ plumbing requirements. There should be at least 200mm free space above the Grease Converter to allow for lid removal and cleaning.
2. Do not connect dishwashers or glass cleaners to the Grease Converter as the water temperature and the caustic cleaners will kill the enzyme.
3. The water temperatures entering the Grease Converter should not exceed 65°C.
4. The Auto Dose pump installation instructions are contained within the Auto Dose box. The Auto dose pump supplied with the Grease Converter should be installed in an easily accessible location ensuring that the pump line is free and installed with no sharp turns or twists. The installation instruction for the dosing pump is available here: <https://mactrap.co.nz/wp-content/uploads/2022/02/Dosing-Pump-Instructions.pdf>
5. Permanent solids filters of less than 2mm screen size should be installed in each sink. Fine food particles including gravy and sauces that drain from the sink will enter the Grease Converter. This food will degrade and form a "sludge" on the bottom of the trap. The sink filter is critical to help reduce the food particles from entering the trap and preventing blockages.
6. Place the enzyme container in a safe non-spillable position and place the Auto Dose inlet pump hose into the container to within 10mm of the bottom. Insert the enzyme feed line into the inlet nipple on the inlet side of the Grease Converter.
7. Once the Grease Converter is installed fill the unit with cold water and add 1 litre of Bio-zyme Industrial into the sink to kick-start the remediation process.
8. The Auto Dose pump is pre-set for dosing. The correct dose is 100ml per day.





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 (every 3- 6 months) these food particles will eventually cause blockages in the building pipework..

Scrape food off 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 kill the enzyme and the kick start process (item 7 above) will need to be repeated.

Chemicals

Some kitchen cleaning chemicals, especially hydrocarbon-based solvents, may destroy the enzyme.

- Do NOT plumb a dishwasher through the grease converter. The combination of high heat and chemical cleaning agent will kill the enzyme.
- Do NOT dump solids or fryer fat directly into the Grease Converter.

Empty & Clean

The grease converter must be emptied and completely cleaned every 3 – 6 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 the outlet pipework becoming blocked.

After the Empty & Clean

- 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.

CHECK THE AUTO DOSE UNIT

Use the Prime button to check the pump is working.

Press ENTER to wake the display then push and hold Prime Button until product is evident throughout the whole tube and will be dosed into the trap.

For more information about the Auto Dosing Pump: <https://mactrap.co.nz/wp-content/uploads/2022/02/Dosing-Pump-Instructions.pdf>

CHEMICALS

Remember to order ongoing enzyme in advance to prevent failure of the chemical breakdown process. Buy online from www.mactrap.co.nz/shop or phone 0800 MACTRAP.





PROGRAMMING THE AUTO DOSE PUMP

The Auto dose pump should be set for:

1. Time of day - should be set to the current date and time (the exact time is not important).
2. Dispense units should be set to ml.
3. Dispense amount - should be set to 100ml.
4. Dispense days - should be set to DAILY.
5. Dispense times - should be set for one EVENT. A suitable dispense time for the event would be 1am, however one dispense event per day is all that is required.

Note: To check settings, push ENTER to activate the unit and use ENTER to scroll through settings.

To make adjustments

Push ENTER and follow instructions.

1. Press PROGRAM then hold for 2 seconds, the display will show PROGRAM.
2. Press ENTER twice and the display will show user PIN.
3. Press ENTER again and 0000 will appear. Use the left or right cursor to change to 1000 then press ENTER four times. The 1000 will be replaced with ****.
4. Press ENTER and the display will show VALID - you can now enter the programmable mode. The indicator light will be flashing.
5. Press ENTER to scroll through programme settings and make adjustments as per the instruction manual.

To remove a dispense event

There should only be one dispense event programmed. If additional dispense events have been added, then they can be removed with the following instructions.

1. After scrolling to an EVENT (for example EVENT 2), press PROGRAM and then ENTER.
2. This cancels any dispense event scheduled against that EVENT. This cancellation will not immediately show.
3. To check, go back through the programme sequence and when EVENT 2 appears, and ENTER is pressed to display the event time the display will show NONE.

Operator/users responsibility

The above doses are a guide only. There is a wide range of operational variances and types of kitchen and it is the operator's sole responsibility to check their systems and dose rates to meet any minimum Local Authority requirements.

For more information about the Auto Dosing Pump:

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