

GREASE & SEDIMENT

MTUB60 MTUB100 MTUB250

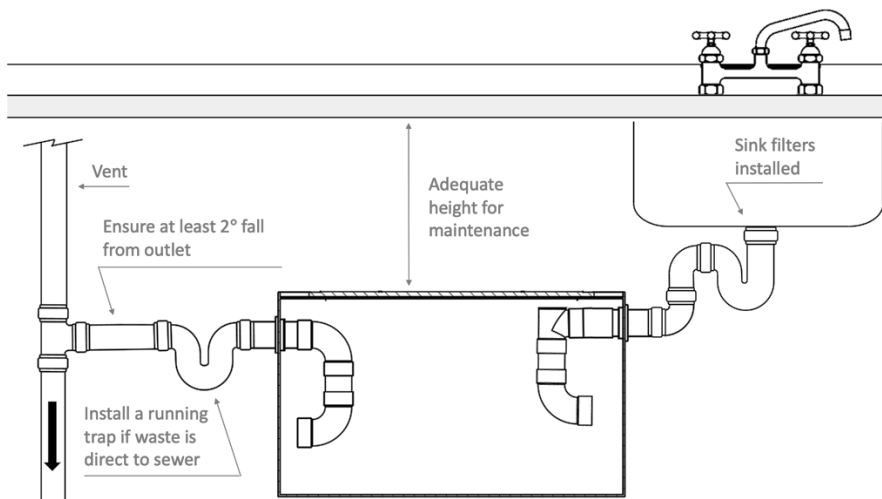
UNDER BENCH INSTALLATION



INSTALLATION

Locate the grease trap on a firm surface and (if necessary) brace it to a wall or alternative support to prevent it from moving or tipping. Ensure that the sink pickup point is above the inlet height.

The grease trap must be accessible so that it can be regularly cleaned out. Allow room above the grease trap for opening of the lid and access for the cleaning service. If space above the unit is limited, then consider optional Easy Removal Trolleys and Quick Connect fittings so that the grease trap can be quickly disconnected from the plumbing and rolled out from under the bench for cleaning.



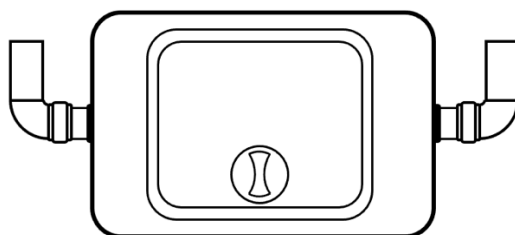
Under bench installation example.

Connections

The drainage pipe diameter should be greater than the sink pipe diameter. If the drainage pipe diameter is less than the sink pipe diameter, then the piping from the sink should be reduced to match so that inflow cannot exceed outflow. Install a running trap if waste is direct to sewer. Ensure the running trap is easily accessible to clear blockages. Do not install a running trap if the waste is to a gully trap.

When fitted with Quick Connects

When quick connects are fitted ensure that the plumbing orientates toward the rear of the unit. The quick connects should release so that the unit can be slid or rolled forward for easy access.



Quick Connects oriented toward rear of unit.





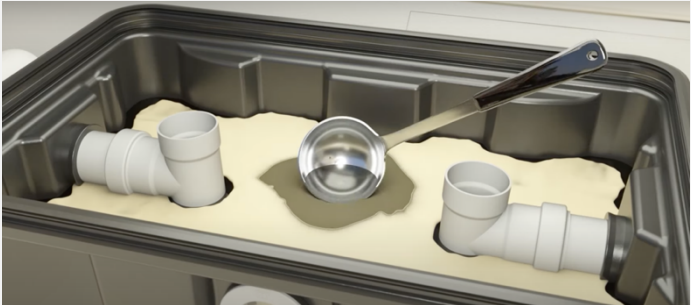
CARE AND SERVICING

The grease trap can operate with water temperatures up to 65°C. Higher temperatures should be avoided. The grease trap can handle most chemicals especially when diluted with water. Beware of highly acidic and undiluted concentrations which may damage the trap.

Food scraps, sauces, flours, and other solids build up as sediment in the bottom of the grease trap. This build up reduces the efficiency of the grease trap, increases the need for maintenance, and can be a source of unpleasant odours. Ensure food scraps and sauces are scraped from plates and utensils to trash before washing. Ensure that sink filters and/or food traps are installed in the sinks.

Self-Service

Generally, the cleaning and removal process is carried out by service agents however, the following service plan could be used by the owner/operator to maintain the grease trap.

<i>Daily</i>	<ul style="list-style-type: none">• Clean out all sink filters and food traps.• Ensure all food waste is scraped from plates and cooking implements and placed in waste disposal.
<i>Weekly</i>	<ul style="list-style-type: none">• Use a ladle or other implement to remove FOG from the upper water layer of the unit.• If fitted with an inspection window, then remove when the FOG layer is visible in the window. 
<i>3 Monthly</i>	<ul style="list-style-type: none">• If fitted with quick connects, disconnect and remove. Empty the unit and clean out the sediment layer.• Relocate and refill the unit with cold water.• Fill the sink and remove plug/stopper - ensure an uninterrupted flow through the unit. 