

# CASE STUDY



## G15 FOR FAST FOOD RESTAURANT

CONFINED SPACE REQUIREMENTS TO MEET DEMANDS FOR COMPACT STORES IN MALLS

Fast food restaurants are facing a demand for increasingly compact kitchens in malls and shopping centres, while still needing to manage a high Fat, Oil and Grease (FOG) recovery requirement.

### CHALLENGES

- Fit in a confined space to meet future demand for more compact stores
- Very high FOG recovery requirement
- Minimal staff input
- Capable of treating high inflow
- Need a grease removal solution that reduces ongoing costs
- Typically, greater than 3000L inground systems installed



### SOLUTION

MACTRAP proposed our G15 *Easy Clean* automatic under bench Grease Removal Unit (GRU). With support from the Local Authority trade waste officers, and the fast food franchise, the unit was installed to meet the following conditions:

The MACTRAP G15 *Easy Clean* is tested to remove FOG to less than 100 g/m<sup>3</sup> at an inflow rate up to 1.5 litres/second. The G15 has exceeded all requirements and is doing the work of a 3000-litre external passive trap.

- Sink volume (total of three) = **276 litres**
- A one-minute unimpeded drain time of 75% = **207 litres**
- Max inflow without filter 207/60 = **3.45 litres/second**
- Flow rate after KFC filter 30% of inflow = **1.035 litres/second**
- Average total m<sup>3</sup>/day (6) = **0.25 m<sup>3</sup>/hour**
- 41.6 litres/minute or **0.7 litres/second**

### MACTRAP G15 EASY CLEAN

- Self-Cleaning
- Less Space, Less Cost
- No Chemicals
- Easy Waste Disposal

Material	304 Stainless Steel	Motor	240V
Max Inflow Rate	<16 L/sec	Controller	Crouzet PLC
Static Capacity	100 L	Grease Retention	<20 Kg
Treatment Capacity	<390 L	FOG removal Rate	<11.6 Kg/hr

