

GREASE TRAP

MTPT4000 – PASSIVE SEPARATOR DATASHEET

Above or below ground installation



NZ BUILDING CODE G13 AS2



MTPT4000S above ground

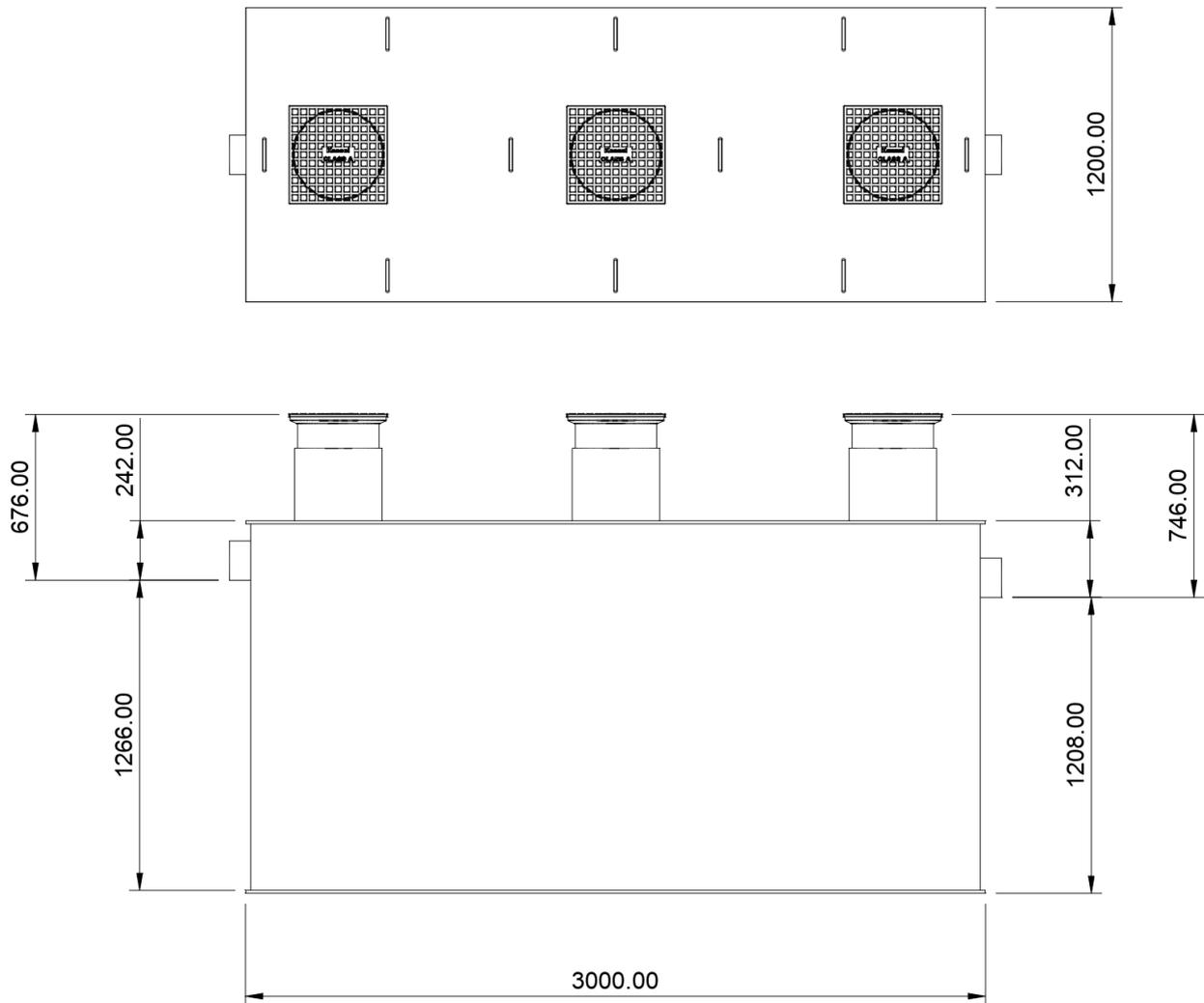
MTPT4000A/D with Risers

Product code	MTPT4000S	MTPT4000A	MTPT4000D
Installation	Above ground	Below ground Pedestrian	Below ground Vehicular
Flow Rate	16 l/s	16 l/s	16 l/s
Treatment Capacity	4176 l	4176 l	4176 l
Grease Containment	1392 l	1392 l	1392 l
Length	3000 mm	3000 mm	3000 mm
Width	1200 mm	1200 mm	1200 mm
Height	1520 mm	1954 mm	1954 mm
Weight	480 kgs	495 kgs	540 kgs
Inlet invert - Base/FFL	1266/242 mm	1266/676 mm	1266/676 mm
Outlet invert - Base/FFL	1208/312 mm	1208/746 mm	1208/746 mm
Connections	150mm DWV		
Sampling Chamber	MTIC350S	MTIC350A	MTIC350D





DIMENSIONS



WARRANTY

The Mactrap Grease Trap 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 grease trap is installed and operated in accordance with the specifications provided with each unit. Mactrap warranty does not include maintenance and servicing of the grease trap.

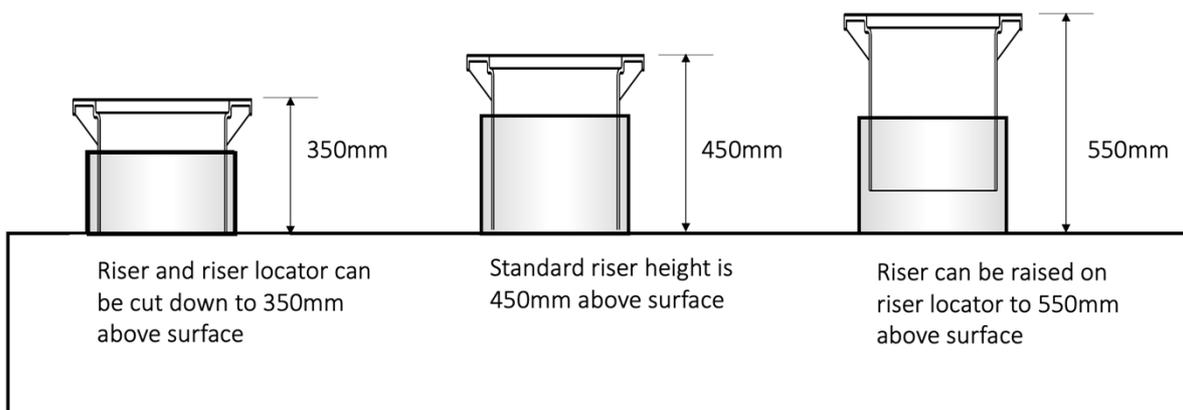


COVERS AND RISERS

- Installation options of pedestrian strength (Class A) and vehicular strength (Class D) covers.
- Standard riser height has inherent flexibility and extensions are available for deeper installations.
- Fully sealed for odour protection.
- The concrete or other medium surrounding the covers must be engineered.

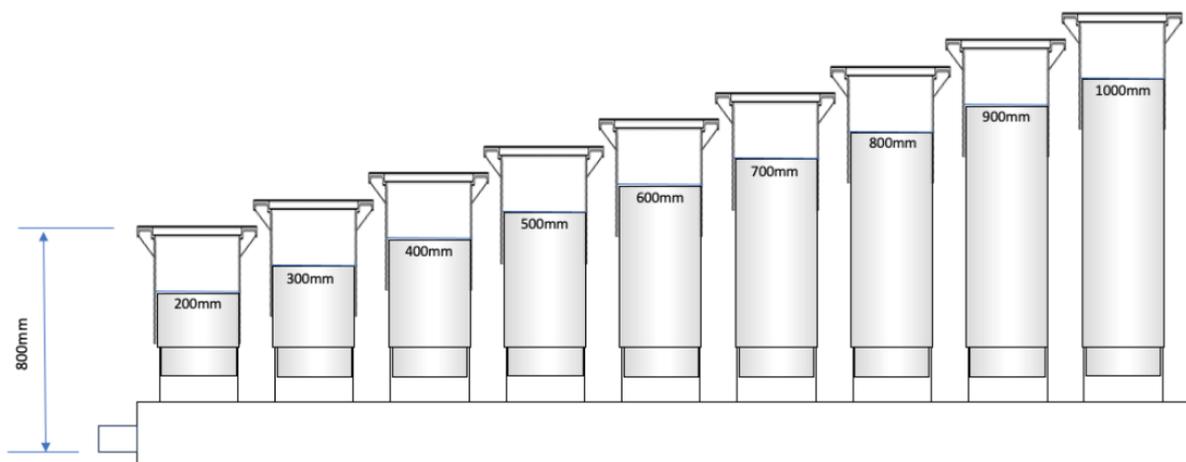
Type	Class	Typical Use	Nominal Wheel Loading (kg)	Serviceability Design Load (kN)	Ultimate Limit State Design (kN)
	A	Areas accessible by pedestrians	330kg	6.7kN	10kN
	D	Major roads including freeway and motorway shoulders. Warehouse and loading docks.	8,000kg	160kN	240kN

STANDARD RISERS



RISER EXTENSIONS

Riser extensions are available where the grease trap must be installed deeper than the standard riser height.





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 Traps 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.

Rodding & Sampling

Inlet and outlet pipework is accessible from the grease trap covers for rodding and/or cleaning. The accessible pipework allows for separated water sampling. Where sampling is required without exposing the environment to grease trap odours then Mactrap can supply sampling chambers.

PROTECTING OUR 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.

Mactrap Grease Traps are manufactured from 12mm HDPE and are designed for above or below ground installation. Mactrap Grease Traps intercept fats, oils, and grease (FOG) collected in wastewater from commercial kitchens.

