GREASE TRAPS

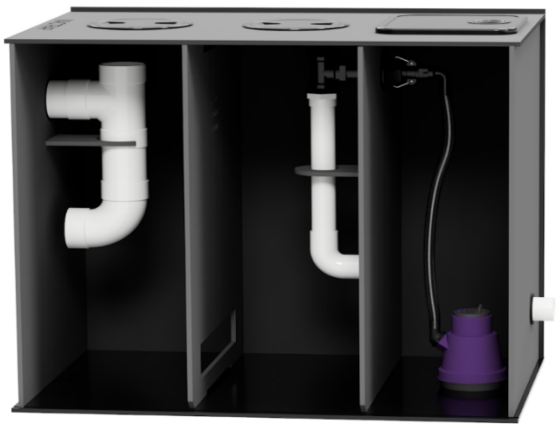
LOW INLET AND LIFT PUMP

Above Ground Installation

PROTECTING THE ENVIRONMENT

Mactrap Grease Traps are chosen nationwide for their robust and lightweight construction, ease of installation and they are a trusted first choice for cafes, restaurants, hotels, retirement villages and major hospitality venues. Mactrap is known for creating innovative systems like this low inlet option for above ground grease traps.

- Ideal for commercial kitchens where excavation of external ground is not possible.
- Allows low-cost installation
- Low entry to trap allows gravity flow of water
- Single or dual pump options
- Hot water jets keep pump chamber clean
- Custom sizes to suit
- Lightweight for easy installation
- Easy access for inspection and extraction



OPERATION

An external passive grease trap is the preferred solution for preventing fat, oil and grease from entering the wastewater network. However, the installation of these systems can be challenging when thew following situations exist:

- an external inground grease trap has prohibitive installation and/or re-instatement costs
- there is a suitable location for an above ground passive grease trap but there isn't sufficient drainage fall from the kitchen to the grease trap

Mactrap's Low Inlet (low drainage entry point) greasy water lift to an above ground separation chamber provides an alternative solution.

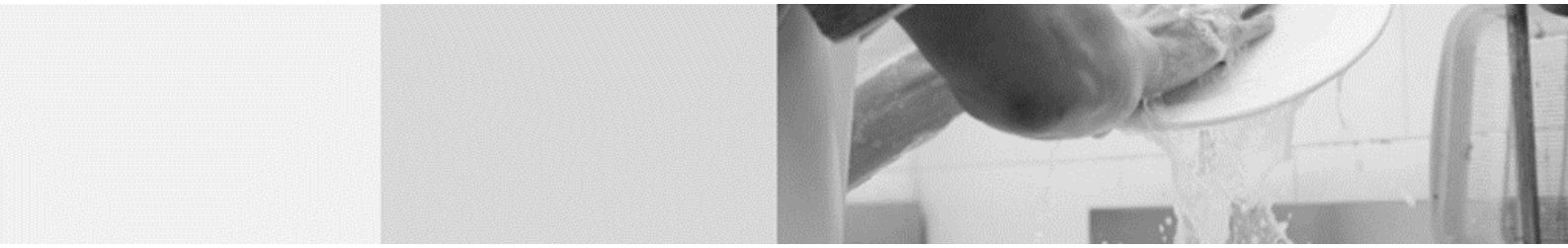
Greasy water enters a dedicated pump chamber in the grease trap at the inlet level required by the installation drainage. The pump activates when the greasy water in the pump chamber reaches an optimum pumping level. The greasy water is pumped into the first of the separation chambers where the heavier food sediments sink to the bottom of the chamber while the FOG rises to the surface.

Cleaned wastewater flows out of the separator while the FOG and food sediment remains trapped and stored.

The dedicated pump chamber which receives greasy water from the kitchen is fitted with hot water cleaning jets that rinse the walls of this chamber to keep the fat and grease liquid and keep the pump clean, reducing service.

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 local authority standards at that flow rate.



LOW INLET GREASE TRAP DIMENSIONS

The Treatment Capacity is the volume of the trap available for the separation of fat, oil, grease and food sediment. The area dedicated to the pump chamber is not included.

Product Code	Treatment Capacity (litres)	Grease Containment (kgs)	Length (mm)	Width (mm)	Height (mm)	Inlet Invert (mm)*	Outlet Invert (mm)**	Weight (kgs)
MTPT500LI	350	105	1200	640	910	n/a	640	75
MTPT750LI	550	165	1200	800	1060	n/a	790	105
MTPT1000LI	750	225	1600	800	1060	n/a	790	120
MTPT1500LI	1250	375	2400	800	1060	n/a	790	180
MTPT2000LI	1650	600	2820	800	1210	n/a	895	240

** Inlet fitted on site to suit. MINIMUM INLET INVERT HEIGHT OF 180MM*

*** Standard outlet 100 DWV or other size by request*

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 constructed from HDPE which is known for its chemical resistance. 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.

Clean Out/ Servicing

The frequency of servicing is dependent on how much FOG and food sediment is stored. Most separators are sized for a three-monthly cleanout, however heavy concentration of FOG and food sediment in wastewater may mean that more frequent clean outs are required. A certified extraction and disposal company should be engaged to completely empty the contents of the trap including scraping down the internal walls and refilling.

Pump Service

The pump should be lifted and checked for wear or blockage when the grease trap is serviced. The "one-hand snap closure" feature means that special tools are not required to remove the pump.

WARRANTY

The Mactrap Low Inlet grease separator is warranted for impermeability, fitness for use and structural stability for ten (10) years. The pump(s) and associated electronics are warranted for one (1) year. All warranties are provided the separator is installed and operated in accordance with the specifications provided with each unit. Mactrap warranty does not include maintenance and/or servicing of the separator or the pump.