

# why trap grease?



## Products Available

- **SINK STRAINERS & SOLIDS TRAPS**  
Designed to fit onto sinks to strain food waste.
- **COFFEE FILTERS**  
Connected to sinks or the coffee machine itself.
- **MANUAL UNDERSINK GREASE TRAPS**  
A basic system that fits under sinks. Needs to be pumped out regularly to maintain efficiency.
- **UNDERGROUND GREASE TRAPS**  
Large grease trap that must be pumped out at least once a month.
- **GREASE RECOVERY DEVICES**  
Typically installed under sinks or in basements. Traps and removes grease automatically.

## HOW DOES FOODWASTE AND GREASE CAUSE SO MUCH BOTHER?

Each year nearly half a million tonnes of grease and fat enter the UK and Ireland's sewerage system. Grease will stick to pipe walls and eventually cause blockages. Fats and oils get just about everywhere and can seriously damage waste water treatment equipment, costing municipalities millions in repairs every year. Fats, oils and grease (FOG), if allowed to enter a natural water course will cause obvious damage to the

environment. Grease is a problem for most city municipalities and consequently legislation to prevent FOG pollution is being enforced. Polluters face large fines or closure if they fail to manage their FOG waste effectively. Luckily there are numerous systems for handling FOG. Grease traps and grease removal units can be installed by kitchen operators to trap FOG at source and remove it before any damage is caused.

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grease waste solutions

## BEST KITCHEN PRACTICES

### Follow this guide to improving food and grease management at your premises

#### FIT SINK STRAINERS

The addition of good quality sink strainers can dramatically reduce the amount of food waste entering the drains.

#### SCRAPE FOODWASTE OFF PLATES

Scrape all food waste off plates into a solids waste bin rather than allow them to be rinsed down the drain.

#### DO NOT MISUSE FLOOR DRAINS

Do not use floor gullies and drains for disposal of liquid waste or other food waste.

#### RECYCLE COOKING OIL

Pour any used cooking oil into liquid waste drums for collection by recycling companies.

#### AVOID USING ENZYMES

Do not rely on enzymes to remove grease from clogged pipes. Enzymes only move grease down the line.

#### INSTALL A GREASE TRAP

Prevention is better than cure. Stop grease at source install a grease trap or grease removal device.

#### MAINTAIN YOUR GREASE TRAP

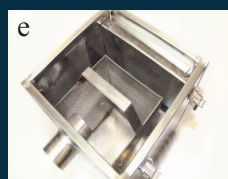
A grease trap must be maintained otherwise it will start to lose efficiency within a matter of days. Manual grease traps must be emptied at least once a month (smaller systems once a week) and grease removal units have daily checks that must be carried out.

## What system is for me?

There are many ways to trap and remove grease. The traditional method is to install a large grease trap into the ground outside the kitchen. This trap then needs to be emptied every month by a licensed pumper/recycler. If there is no space outside then the option to install a grease trap inside the kitchen exists. A manual grease trap can be installed under a sink but must be emptied at least once a month, depending on how busy the

kitchen is. In some cases the grease inside the trap can be treated with chemicals, enzymes or bacteria. For busier kitchens it is advised to install an automatic grease removal unit, capable of trapping and removing the FOG waste on a daily basis. Both manual and automatic traps can be installed in basements when there is no space in the kitchen or outside. Use the table below to help you decide which system suits best.

System	Grease Removal	Solids Filter	Location	Pump Out
In-ground grease trap (a)	Pump out required	Pump out required	External below ground	1-2 times per month
Above ground grease trap (b)	Pump out or dosing	Basket strainer	Under-sink or basement	1-2 times per month
Grease recovery device (c)	Automatic skimming	Basket strainer	Under-sink or basement	2-4 times per year
Sink strainers (d)	None	Basket strainer	Under sink	N/A
Sediment Traps (e)	None	Basket strainer	Under-sink or basement	N/A
Coffee filters (f)	None	Bag or sock strainer	Under-sink or added to coffee machine	N/A



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