



GREASE TRAPS



Model: **GT500**



INTRODUCTION

GT underground grease traps have a passive design, which works by simply slowing the flow of wastewater, allowing it to cool and separate into two separate layers within the trap. Firstly solids and food waste being heavier than water will drop to the base of the chamber. GT models all have deep vertical design that enhances the FOG's separation process, offering better settlement and storage of solids and sludge at the base of the trap. FOG's entering the trap having a specific gravity less than the retained water in the unit and will separate and FOG's will float to the top water level. This is known as 'Gravity Separation' which is a proven design that all passive grease traps work on.

APPLICATION

The **GT500 grease trap** is designed for small to medium commercial kitchens and restaurants, fast food/takeaway establishments that are cooking with fats and oils and using multiple sinks to clean dishes and cooking utensils, so are potentially discharging FOG's via those sinks.

The table below gives a guide to number of meals per day the GT500 will handle.

	Restaurant 1 service	Restaurant 2 services	Hotel Restaurant	Hospital	Schools & colleges with food preparation	Canteen with no food preparation
Meals per day	105	210	180	295	200	440

FEATURES & DESIGN

- Designed in accordance to BS EN1825
- Vertical chamber enhances separation process
- Large access cover allows full access for maintenance
- Robust roto moulded body
- Chemical Resistant and non corrosive
- Supplied with circular lockable A15 load access cover
- Square access cover optional
- With a total weight of 49kg, it can be installed by two people
- Extension risers available to increase invert
- 60 year plus life expectancy
- Recyclable
- Designed and Manufactured in the UK

LOCATION AND VENTILATION

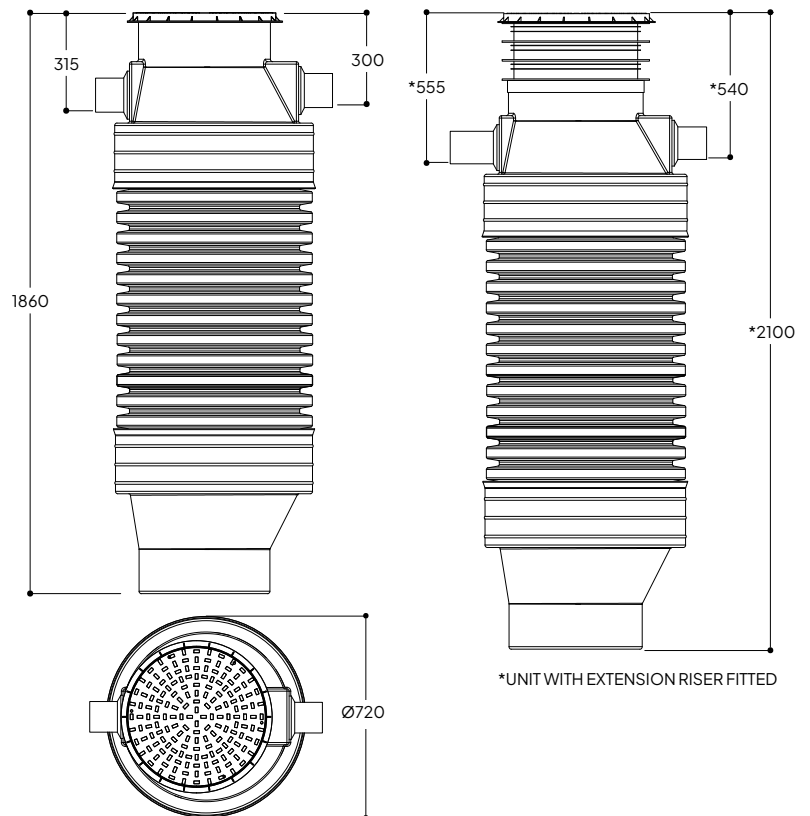
So that the wastewater from the facility has a chance to cool down before entering the unit, we suggest that it is placed a minimum of 3 metres away from the final sink or discharge point and that it is connected to a vent stack. If located inside a building, then a sealed access cover will need to be used to prevent odours.

MAINTENANCE

Regular checks must be prescribed for the grease trap, to check the levels of FOG's and more so the solids, which without pre filtration will build up quickly in the trap and can blind the outlet ports, which in turn will effect the drainage system up stream to back up and flood. We recommend weekly inspection and a minimum 6 monthly, full clean and emptying, which could be more regular, dependant on the type of facility the trap is installed.

Full maintenance should be carried out by a recognised and authorised contractor.

DIMENSIONS & SPECIFICATION



VOLUME (litres)	WORKING CAPACITY (litres)	SLUDGE STORAGE (litres)	PIPEWORK (mm)	ACCESS COVER RATING	APPROX. WEIGHT (kg)
510	465	150	110	A15	46



FAT OIL & GREASE MANAGEMENT



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