FAT OIL & GREASE MANAGEMENT

JUMBO

FAT OIL & GREASE TRAP

more volume . .
more solids storage . .
better separation . .

PRODUCT BROCHURE

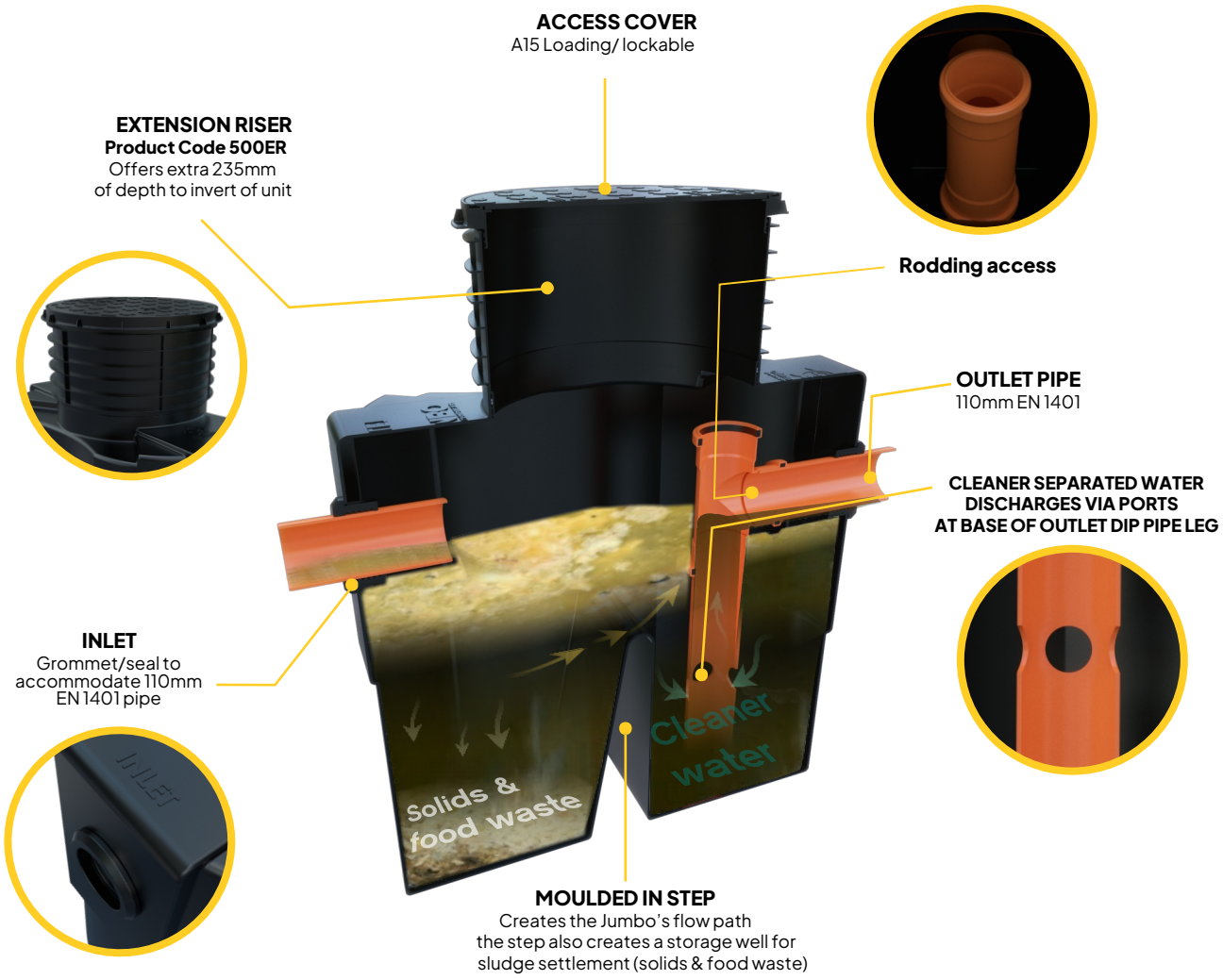
MAY 23

JGT1APB/5/23

The JUMBO is an underground, fat oil and grease interceptor, designed to work passively. Passive designs work by simply slowing the flow of wastewater, allowing it to cool and separate into 3 layers within the interceptor- FOGs, solids and water. FOG's - Fats Oils and Greases,have a specific gravity, less than the water, so as the waste water enters the unit, it will then begin to separate from the water and FOGs will float to the top water level. This is known as 'Gravity Separation', which is a proven design and the principal that all passive grease traps/interceptors work. The FOG's form a "grease layer" at the top of the unit, solids and food waste being heavier, will drop to the base of the unit.

The jumbo's patented design enhances this separation process, by using the step to create a defined flow path in the unit and furthermore the moulded step offers better settlement and increased storage of solids and sludge.

The NEW JUMBO is now 22% deeper than the previous model, increasing the working volume to 340 litres, so the unit becomes a Nominal size 1 and with an increased step height, this now offers 20% more solids storage.



FEATURES & DESIGN

- Designed in accordance to BS EN 1825
- Patented step design, greatly improves separation
- Single moulded unit with two settlement chambers
- Volume 340 litres = Nominal size 1 (NS1)
- Large access cover allows full access for maintenance
- Robust rota moulded body
- Chemical Resistant/non corrosive
- With a total weight of 25 kg, it can be installed by a single person
- Extension risers available to increase invert
- Can be installed in granular material
- 50 year plus life expectancy
- Designed and Manufactured in the UK

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The Nominal Size stipulated in BS EN 1825 can be used to calculate the volume of the trap or separator required.

Nominal Size	Minimum surface area of grease separation zone (m^2)	Minimum volume of grease separation zone (m^3)	Minimum volume of grease collection area (m^3)
NS	**0.25 x NS**	**0.24 x NS**	**0.04 x NS**

Volume of the Separation Chamber

The above table shows that the minimum volume required for the grease separation chamber is the Nominal Size multiplied by 0.24 of a cubic metre which is equal to 240 litres. So for an NS1 the minimum grease separation chamber would need to be 240 litres.

Design of Sludge Trap

The Sludge trap can be situated integrally within a single stage interceptor or as a separate unit situated before the grease separation trap/tank.

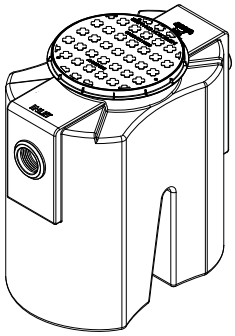
Volume of Sludge Trap

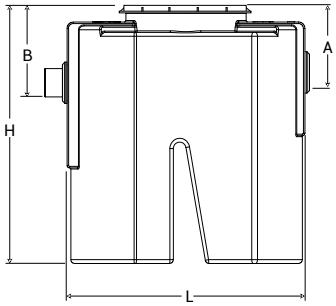
The volume of sludge trap needs to be a minimum of 100 x NS in litres ie. So for an Nominal Size NS1, this needs to have a sludge retention volume of at least 100 litres. Subsequently for food processing plants, abattoirs etc, where larger amounts of solids are expected, then the sludge trap needs to be at least 200 x NS in litres. In this instance we would suggest the use of our JGT1A with a primary sludge trap of 100 litres minimum capacity

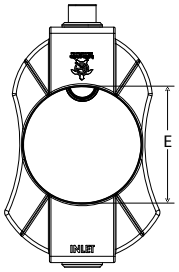
The table below gives a guide to the Nominal Size of Trap/Separator you require, based on number of meals and meals per day. The Jumbo has a Nominal (NS) of 1. For larger nominal sizes, see our FOGI range of Interceptors/Separators, which accommodate Nominal Sizes to NS15.

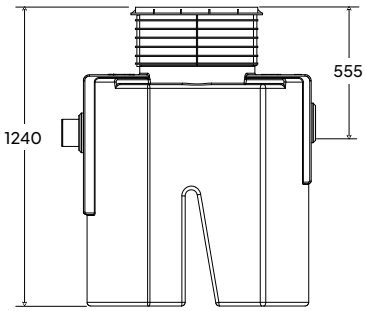
Nominal Size	Restaurant	Hotel Restaurant	Hospital	Schools & Colleges with food preparation	Canteen with no food preparation
	------- Approximate number of meals per day ----------				
	1 service	2 services			
NS1 JGT1A	**50**	**100**	**90**	**150**	**100**	**220**
NS2	105	210	180	295	200	440
NS4	210	420	355	590	400	885
NS7	365	730	625	1035	700	1545
NS10	520	1040	885	1480	1010	2015
NS12	625	1250	1065	1775	1210	2455
NS15	780	1560	1330	2215	1510	3330

Dimensions & Specification









Product	Working capacity	Sludge capacity	Height H	Length L	Inlet invert A	Outlet invert B	Standard pipework	Max. Width W	Access Ø E	Approx Weight	Pallet Qty
	Litres	Litres	mm	mm	mm	mm	mm		mm	kg	
JGT1A	340	100	1005	940	320	355	110	620	475	23	4

Optional Extras

Product Code	Description	Approx. Weight kg	Pallet Qty
500ER	Extension Riser - offers 235mm effective depth	0.5	30

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 jumbo unit, to check the levels of FOG's and more so the solids, which without pre filtration could build up quickly in the first stage of the unit and migrate into the second stage, where it could eventually blind the outlet pipe ports. This in turn ,would effect the drainage system up stream, causing it to back up and flood. We recommend weekly inspection and a minimum 6 monthly full clean and emptying. Cleaning and maintenance could be more regular, dependant on the type of facility the jumbo unit is installed. Full maintenance should be carried out by a recognised/authorised contractor.

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