

DOMESTIC GREASE TRAP INSTALLATION AND MAINTENANCE MANUAL



Maintenance Inspection:

All grease traps require maintenance. It requires monitoring and cleaning as required. After installation and commencement of use the grease trap should be visually inspected by removing the lid every two weeks for the first 1-3 months and monthly thereafter. It should be emptied when the through flow is restricted by the accumulation of grease on the surface and or solids in the solids collection sump. This will be evident when the liquid level at the inlet pipe is higher than the normal operational level. When the grease trap is in operation for some time a pattern of emptying will develop, therefore determining the required frequency of inspection and emptying necessary.

Maintenance:

When it is necessary to empty & clean out the grease trap remove the lid.

- Turn off all taps or appliances piped into the grease trap inlet pipe.
- Lift out the solids sump allowing time for the excess liquid to flow out of the side holes. This sump will remove all the trapped solids and the solidified grease & oils floating directly above it.
- Remove the remainder of the solidified grease and oils using a ladle or a similar tool.
- When all the grease and oils are removed from the centre chamber where the solids sump is located then remove the inlet and outlet baffles (taking note of the position and orientation) to complete the clean out, also removing any grease build up at the inlet and outlet pipes to prevent blockages.
- Rinse down the inside of the grease trap with water to complete the cleaning.
- Refit the inlet and outlet baffles ensuring they are in the correct positions and orientations (there is only one orientation to fit them correctly,
- The sides marked X should face each other.
- Dispose of the contents appropriately.
- Refit the solids sump.
- Fill the solids sump with clean water and then the remainder of the grease trap to the working level.
- Refit the lid and secure in place.