

FLO-TEK[®]
Flow better with us



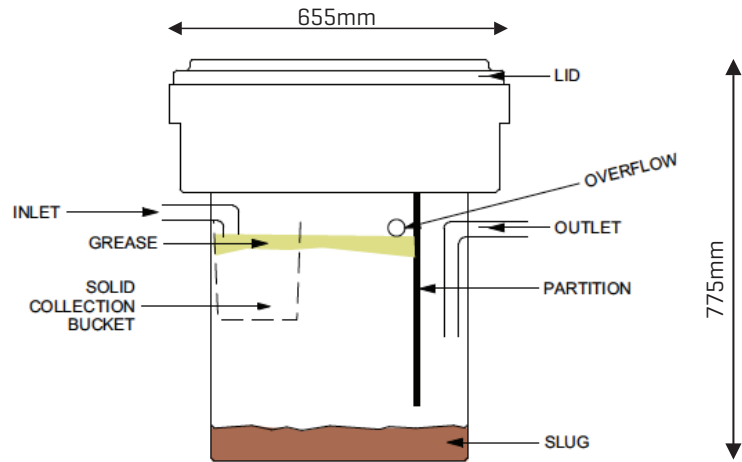
Grease trap



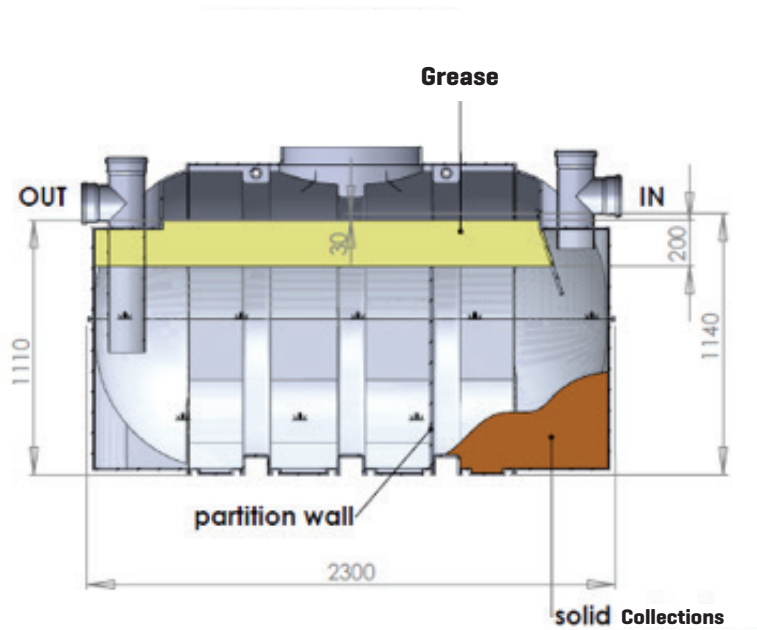
Features

- Compact design, available in ready to use form
- Strong & Durable.
- 100% watertight structure.
- Excellent chemical resistance to aggressive grease acids.
- Easy & fast installation
- Low Maintenance Cost
- Capitals

Domestic Grease Trap

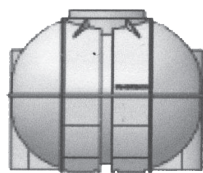


Industrial Grease Trap

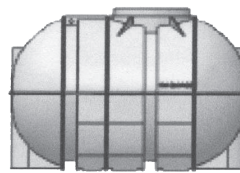


Grease trap capacity

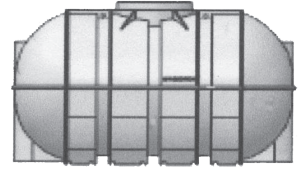
Single version



2000L

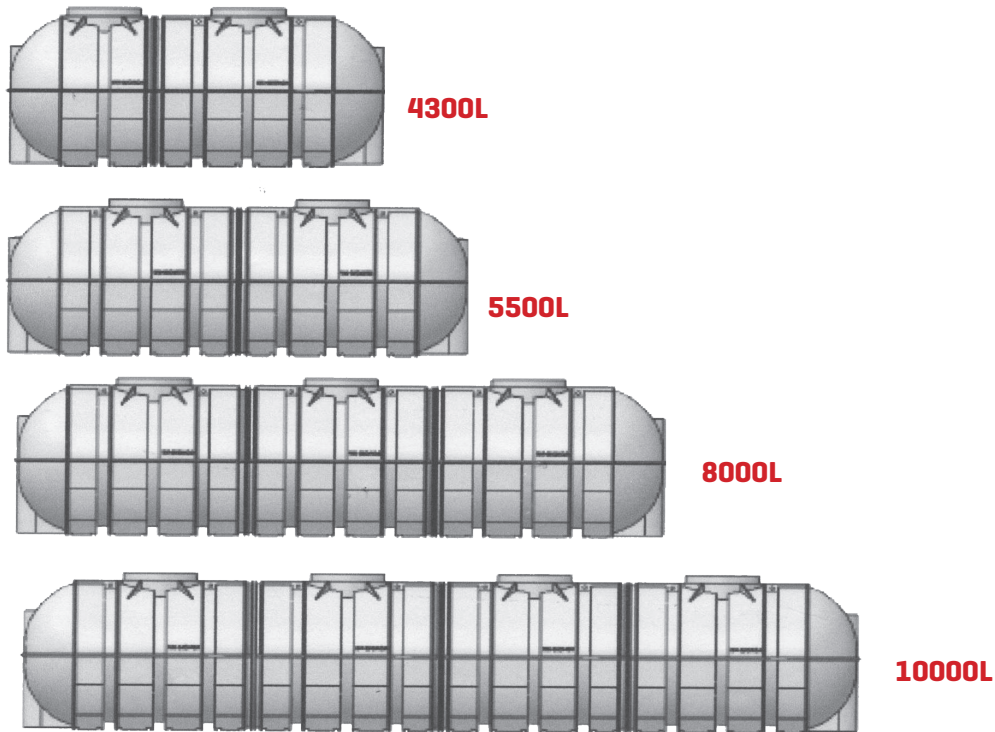


2500L



3000L

Welding version



What is a Grease Trap

Grease traps are designed to separate out, retain and remove grease and similar substances from waste water which are deleterious, hazardous and undesirable. These traps prevent greasy substances from entering plumbing systems, septic fields and waste water treatment facilities, where they are difficult to process and can create environmental problems. If large amounts of grease, soaps and oils enter a sewer system, the materials will coagulate, solidify and adhere to the inside wall of the pipe, eventually blocking or partially blocking the pipe. The separation and removal of such substances is possible due to difference in density between the substance to be separated and the carrying liquid and by the reduction of flow velocity.

The discharge of grease into sewers is now acknowledged as a major problem, causing blockage in pipes and problems at locations such as sewage treatment works and septic tanks. Grease is a normal constituent of water borne wastes from kitchens and food preparation rooms where quantities arise from the washing of used crockery and utensils. Facilities must be available at restaurant kitchens for the bulk collection and removal of grease, fats and oil and to prohibit their discharge into the drainage system.

Installation Guidelines

- Flo-Tek grease trap should be properly placed either sitting on floor, recessed or flush-to-floor, making sure there is enough room that allows easy maintenance of the unit and keeping grease removal outlet clear for grease collection using bucket or container.
- Install grease trap as close as possible to the fixture[s] being served to avoid accumulation of grease in long run of pipe between fixture and the trap.
- While installing grease trap in the pit it should rest on finished, leveled and compacted stable bed or concrete bed and should be properly backfilled up to the way to top.
- Be sure that grease trap must be filled with water and covered with lid before backfilling. It is recommended to use light sand for backfilling. Be sure that backfill is free of sharp stone and foreign matter to avoid punctures.
- Flo-Tek grease traps are provided with a bucket to collect solid waste and food particles and hence while installation, proper space should be available for periodical removal and cleaning of the bucket.
- Inlet and outlet should be properly connected with rubber seal joint. The inlet and outlet must be vented to assure no air lock or back pressure.

Application



RESTAURANTS



CAFETERIAS



SCHOOL CANTEENS



COMMERCIAL SPACES



HOSPITAL CANTEENS



OFFICE CANTEENS

Other commercial places like dairies, slaughterhouses and commercial food-processing plants have grease and fats as by products and require grease traps. filling stations, automobile repair shops, laundries, dry-cleaning plants, machine shops and industries using chemical processing are sources of flammable and volatile wastes that must be removed and treated. Machine shops, garages, service stations, hospitals, medical clinics, dental laboratories and fish preparation areas also need grease traps.

Maintenance and cleaning

Accumulated grease at the top of the trap need to be cleaned periodically by collecting grease. Frequency of cleaning depends on the size of the trap and the amount of incoming grease

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