



Introduction

Wastewater from commercial kitchens is contaminated with FOGS (fats. oils and greases). The introduction of FOG's and food solids into the general drainage/sewage system (either main sewage network or private treatment facilities) is detrimental to its proper function and has been shown to be a significant cause of blockages, restrictions and so increasing flood risk.

So it is essential that well designed Grease Management Products and Systems are installed by catering establishments, food processing facilities and any other locations where there is a need to protect the drainage system from blocking up due to FOG's solidifying.

The Jumbo range of grease traps is one such product. Designed in the UK and first launched into the market in 2009 the Jumbo conforms with the then draft standard BS EN1825 and also the existing UK Building Regulations Part H.

Since its launch in 2009, thousands of Jumbo Grease Traps have been installed throughout the UK and indeed worldwide. The Jumbos unique patented design and process performance has has established it as a leading and effective grease management system.

With two models available with Nominal Sizes 1 and 2 both designed to comply with the design calculations in BS EN1825 part 1 and 2. The range will cater for kitchens and restaurants up to 400 covers per day.

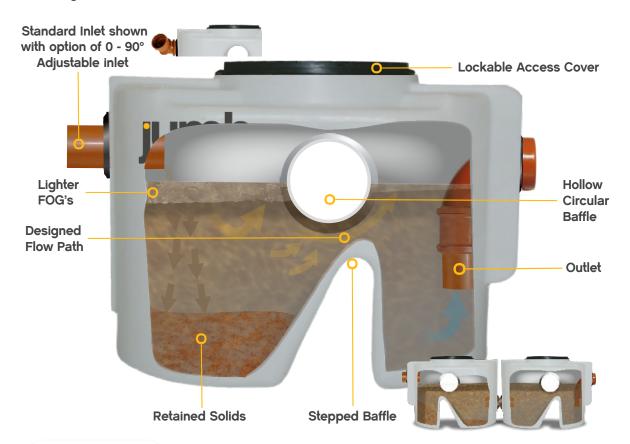
Relevant Legislation

- The Water Industries Act 1991 makes it a criminal offence to damage the sewer network by introducing FOG's into it.
- The Building Regulations (Approved Part H) requires any hot food premises to install BS EN1825 Grease traps /interceptors in its drain runs.
- The Environmental Protection Act 1990 imposes a 'Duty of Care' on commercial premises with respect to their waste and this includes FOGs.
- The Food Safety and Hygiene Regulations 2013 (including HACCP) sets out objectives including the management of FOG's

Features & Design

- Suitable for underground or above ground installations
 Nominal Sizes NS1 & NS2
- Unique patented design
- Hollow baffle and base step provide strength and optimise flow path
- Proven gravity separation technology
- Designed in accordance to BSEN1825

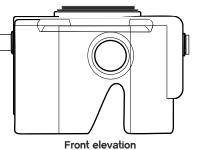
- Manufactured from highly robust & durable HDPE
- Corrosion Free 50 year plus life expectancy
- Full accessibility for maintenance
- Designed and manufactured totally in the UK



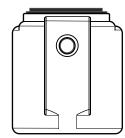


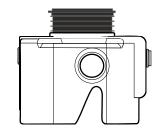
How it works: FOG's and food solids enter the jumbo and immediately the lighter oils and grease will begin to separate out in the cooler water already inside the Jumbo. Food solids within the influent being heavier than the immiscible fluids will drop to the base of the first chamber where they are trapped behind the stepped baffle. The Jumbos unique hollow and step baffle design support greater waste/solids retention and also create and optimise the flow path of the waste water, forcing lighter FOG's to rise to the top of the unit in so greatly reducing the amount of FOG's discharging from the trap and entering the drainage system.

fat oil & grease traps





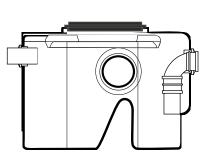




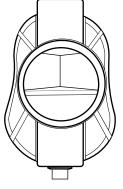
Outlet end elevation Inlet end elevation

Optional: Invert Riser

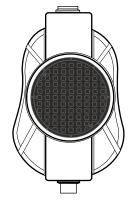
Gives 230mm of extra Invert per riser.We recommend that no more than 2 risers are used to ensure access to pipework for maintenance.







Plan View: with cover removed



Plan View: With standard circular PP cover & frame with 35kn loading

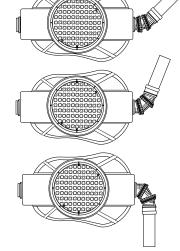
Optional:

Adjustable Inlet

Gives greater flexibility on site with a 0 to 90° adjustable inlet

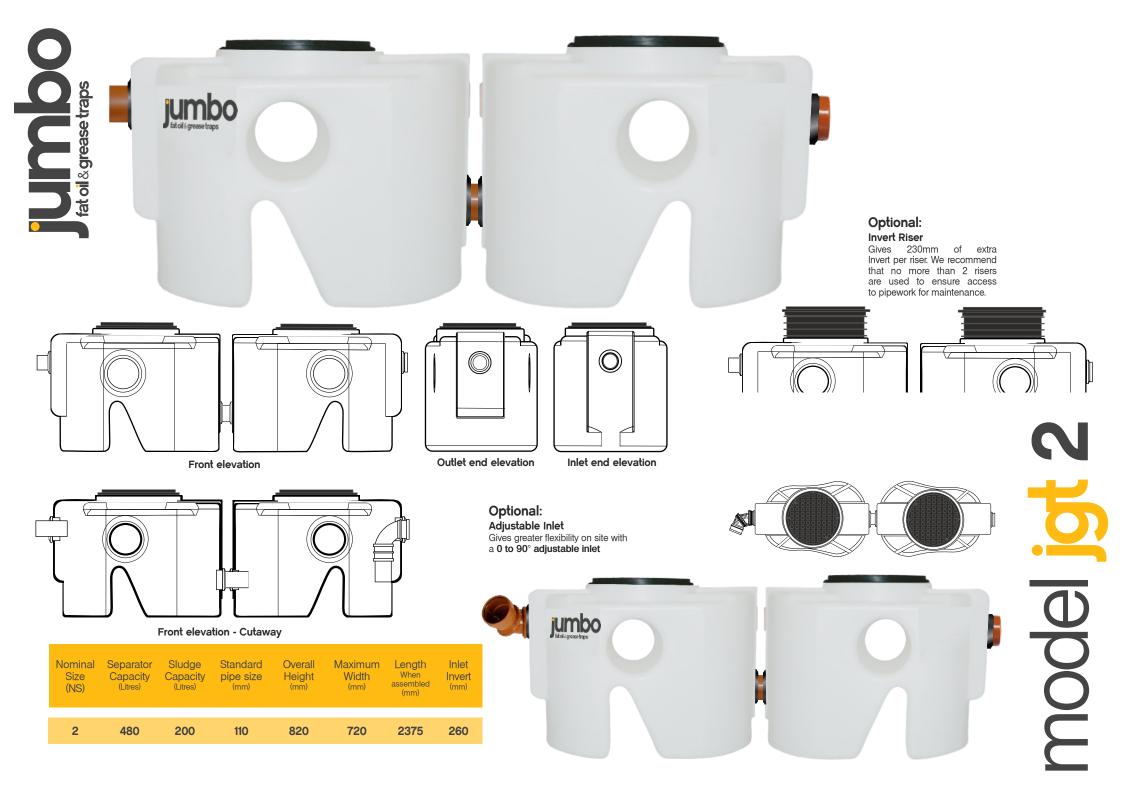








Nominal Size (NS)	Separator Capacity (Litres)	Sludge Capacity (Litres)	Standard pipe size (mm)	Overall Height (mm)	Maximum Width (mm)	Length (mm)	Inlet Invert (mm)
1	240	100	110	820	720	1200	260





Head Office: 6 Langdale Court, Corporation Road, Birkenhead, Wirral CH41 8DT

Contact: hello@greasetrapstore.co.uk

Telephone: 0151 679 2568