



ALLTRAP
ENGINEERING cc

GREASE TRAP

MAINTENANCE MANUAL

Manufacturers of grease and
oil separators and rainwater
harvesting

Maintenance

Greasy waste that accumulates in the grease trap must be removed regularly. The frequency of cleaning will vary depending on the type of food served and how active your business is. Regular cleaning keeps a grease trap working properly and will prevent clogging in kitchen drains and pipes. Inspect the grease trap at least every three days and clean it promptly if the contents show the top 30% of liquid depth occupied by greasy waste.

Every grease trap is different and must be inspected regularly to determine if cleaning is required.

If very little waste builds up in one week or if the surface layer is liquid oil only, the grease trap may not be functioning effectively. Check for proper design as outlined in this booklet and modify or replace the trap if necessary.

- Small grease traps may be cleaned by hand by scooping the top waste layer into a watertight bag or container. It is not necessary to empty the grease trap completely; remove only semi-solid layer of greasy waste on the top of the liquid surface.
- Clean the trap at a time when wastewater will not be passing through it. Take care not to leave lumps of grease in the trap as this may lead to clogging.
- Handle the greasy waste carefully to avoid contamination of food preparation or storage areas.
- Warning signs and safety barriers should be erected around under-floor and large grease traps during cleaning.
- Replace grease trap covers promptly and clean the surrounding area with a disinfectant.
- The grease trap waste container should be tightly sealed and disposed of with other kitchen refuse.

DO NOT dispose of the grease trap waste to toilet, gulleys, surface channels or manholes.

Clogging

Clogging of the inlet or the pipes connecting the two chambers of the grease trap is not a common occurrence but if this happens, any obstruction can be pushed out from the open top of the pipe extending above the liquid surface.

Solid Waste

Kitchen wastewater also carries pieces of solid waste that are heavier than water. In a grease trap, these solids fall to the bottom and form a layer of settled material. It is necessary to remove this bottom layer of settled waste occasionally, otherwise the grease trap capacity will be reduced. Carefully remove and dispose of this bottom material in the same manner as for the top layer of greasy waste.

Cleaning Out Grease Traps

Step by step

1) Under Ground Grease Traps

- Pump all grease and other floating material from the top of the interceptor. The interceptor may need to be agitated slightly to loosen the grease layer.
- Insert the vacuum tube all the way to the bottom the interceptor to remove all settled solids.
- Vacuum water out of the interceptor.
- Clean the sides and bottom of the interceptor. This may be done by “back flowing” the water from the pump truck or by using a pressurized water source to hose down the interceptor.
- Make sure the interceptor is completely clean.
- Vacuum remaining water out of the trap.
- Check that the inlet and outlet sides of the interceptor are not clogged or loose.
- Make sure any baffles are secure and in place.
- Inspect the interceptor for any cracks or defects.
- Check that lids are securely and properly sealed after completion of maintenance.
- Provide a receipt or other documentation to the facility owner for their records.



2) Under Counter Grease Traps

- Bail out any water in the trap. The water may be discharged into the sanitary sewer system.
- Remove the baffles, if possible.
- Dip the accumulated grease out of the interceptor and deposit in a watertight container.
- Scrape the sides, lid and baffles with a putty knife to remove as much of the grease as possible, and deposit in a watertight container.
- Contact a hauler or recycler for grease pick up or place in trash for pick up.
- Replace the baffle and the lid.
- Record the date, employee name and volume of grease removed on the record keeping log.



Maintenance cleaning log

Business Name		
Address		
Size of grease trap (ltr)		
Date of service		
Initials of Employee Inspecting cleaning	Litres Pumped	Additional Comments
Scheduled Reminder	<input type="checkbox"/> January <input type="checkbox"/> February <input type="checkbox"/> March <input type="checkbox"/> April <input type="checkbox"/> May <input type="checkbox"/> June <input type="checkbox"/> July <input type="checkbox"/> August <input type="checkbox"/> September <input type="checkbox"/> October <input type="checkbox"/> November <input type="checkbox"/> December	
Name: _____ Signature: _____ Date: _____		

IMPORTANT: Grease Interceptor maintenance must be conducted a minimum of every 90 days **or** more frequently if the unit has accumulated waste

COMMENTS

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