

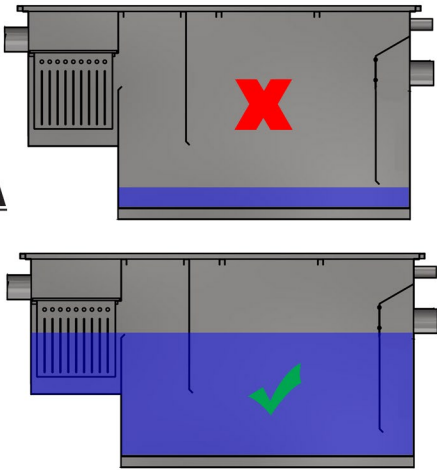
GCT GREASE TRAP CLEANING

The less grease and solids in the trap allows the unit to operate more efficiently. Periodic inspection of the trap can determine a regular cleaning schedule and the liquid waste hauler can help you identify a cleaning schedule.

1. The grease trap should be cleaned prior to start of the business day. Grease will be congealed and easier to remove when the grease trap is cold.
2. Remove access cover/s gently.
3. Remove, drain and clean the slotted basket strainer situated in the first chamber.
4. Using a mesh-type screening device or bucket, skim all floating grease, leaving the water behind. Put grease in a sealed bag or container and discard as per local codes. For free-standing industrial grease traps - once the fat layer appears too thick the 2 inch fat take-off valve situated on the side of the unit can be opened to skim the top fat layer into a drum or bucket. It is not uncommon for the fat layer to be as thick as 50 - 250mm. Be sure to close the fat take-off valve again after skimming is complete.
5. Over time the grease trap will develop a layer of sediment at the bottom, remove if necessary. Liquid Waste Hauler's are usually hired to vacuum the unit empty. For free-standing industrial grease traps - once the sediment layer appears too thick the 2 inch drainage valve situated on the side of the unit below the fat take-off valve can be opened to drain the entire grease trap. Be sure to close the drain valve again after draining is complete.

6. Using a dedicated stainless steel scraping device, a cloth, soap and water - clean sidewalls and baffle plates. Put hardened grease in a sealed bag or container and discard as per local codes.
7. If the trap is completely drained, **it is imperative that it is re-filled with fresh water to the height of the outlet pipe (refer to Illustration A).**
8. Replace slotted basket strainer and access cover/s.
9. Record the cleaning on the maintenance log form.

Illustration A



Trouble Shooting

SYMPTOM	CAUSE	CORRECTIVE ACTION
Strong pungent odour	Solids are accumulating & fermenting in the grease trap. The solids basket is full.	Cover Gasket is damaged and needs replacing. Increase cleaning frequency.
Sink has backed up with water	The solids basket is full. The grease trap is full of solids and/or grease.	Increase cleaning frequency.
Grease Gobules plugging	Drainage run is too long. Effluent is cooling before it reaches trap.	Install grease trap closer to the fixture.
Solids plugging under the outlet baffle	The grease trap is full. Food waste (e.g. rice) on pots, plates & utensils is not being scraped into the garbage & is being flushed down the sink. This food waste will break down and form a sludge on the bottom of the tank. Grease trap has remained inoperable for a period of time.	Increase cleaning frequency. Flush the system for a period of time with hot water before decommissioning the system for the day.