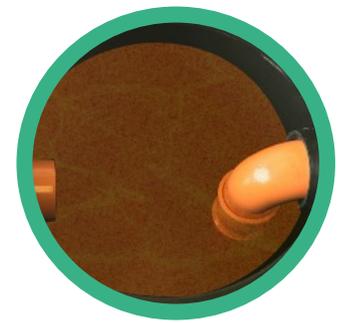


gt | underground grease traps



good kitchens use
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Designed & Manufactured in the UK 

gt underground grease traps

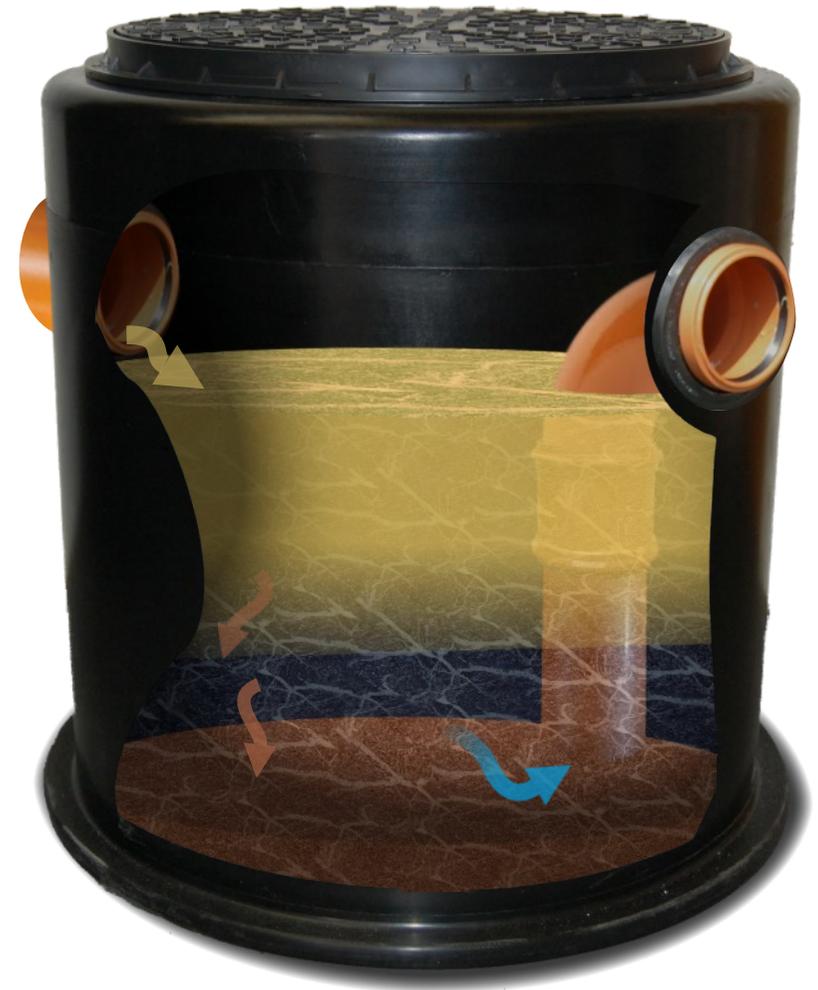
Commercial kitchens and food processing establishments generate a significant amount of FOG's from their specific daily operations. If the FOG's are not treated before entering the main drainage network then it will "from our experience" . . . lead to major issues with your drainage and have an adverse impact on the local environment and business operation. Building Regulations in the UK have made it mandatory to install a suitable trap, separator or treatment system in commercial premises preparing hot food with wash down sinks to help the removal of FOG's from wastewater.

Since its launch in 2005, many thousands of **gt** underground grease traps have been installed throughout the UK and the **gt**'s single stage design has proven to work well in the basic separation of FOG's and offers a simple cost effective solution to FOG's/Grease Management.

The new **gt** design features a new cylindrical body moving away from the previous rectangular shape and with an anti flotation collar these design changes greatly improve the strength and the efficiency of the installation.

Installation:

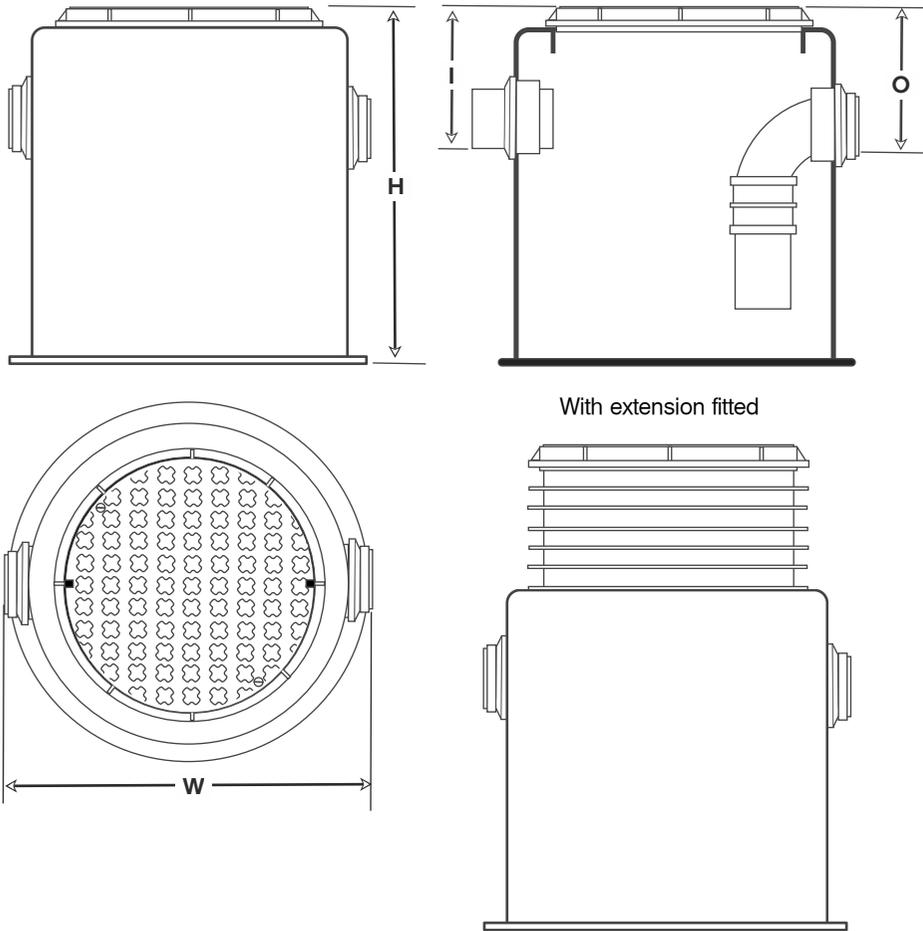
- For best results the **gt** should be at least 3 metres from the sink or source of wastewater, allowing the influent to cool before it enters the unit
- The unit should be incased in a minimum 100mm concrete surround with a concrete base of 150mm. Allow the base concrete to set and then fill the unit with clean water to outlet before concrete surround is poured
- Invert risers can be use for deeper excavations. We recommend no more than 600mm to pipework
- Always fill with clean cold water before use and after maintenance



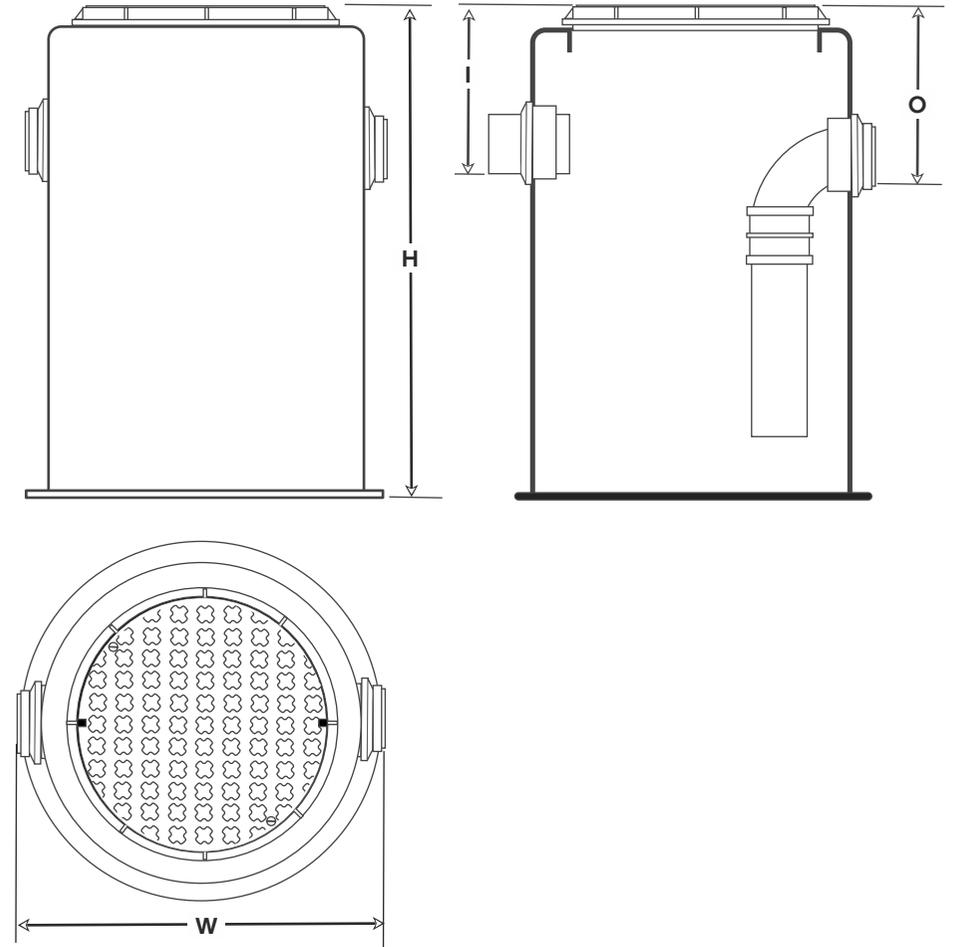
How it works

- ➔ Wastewater from the kitchen sinks enters the **gt** trap via the inlet. This water will typically have FOG's in the flow. When the warm wastewater hits the cold or tepid water in the **gt** . . . immiscible liquids like oils and greases will settle out at the top water level, where they will cool down and start to solidify.
- ➔ Solid food matter and fines, being heavier than water will drop to the base of the **gt** where they settle.
- ➔ Cleaner water will flow through the mid level of the **gt** and then discharge at the outlet pipe.

gt1



gt2



gt underground grease traps

Model	Volume (litres)	Ø	H	W	I	Ø	Access Ø	Pipework Ø
gt1	100	640	658	650	240	260	450	110
gt2	200	640	1028	650	300	328	450	110
gter	Extension riser	515	250	510			450	

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

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