

ECOSYSTEM



ECO size 1 Small under the sink grease separator

A grease separator or grease trap is a device used for removing oil and grease from wastewaters. Grease traps perform this function very well, provided they are constructed and maintained properly.

This is the smaller on floor mobile Pipelife grease trap and solid waste interceptor, and can be installed under a sink or out of site in a sideboard. Recommended for removing and retaining grease from wastewater in kitchen and restaurant areas where food is prepared.

ECO1 is corrosion-resistant PE rotational moulded with no-hub connections, odour-resistant cover, flow diffusing baffle, integral trap, and easy handling device.

Grease and oil that is allowed to enter the sewer system causes problems by separating from the wastewater and accumulating on the inside of sewer pipes. Over time, these deposits get larger as more grease and other solid material builds up. Grease deposits reduce the capacity of sewer pipes and cause sewage overflows, offensive odour and an unhealthy environment. The cleaning of grease deposits from sewers is difficult and can be dangerous and is carried out at considerable cost.

In most of the countries all restaurants and food processing factories are required to install grease traps so that greasy materials will be separated from wastewaters before passing to communal sewers. The grease, oil and solid waste product causes blockages this in turn attracts vermin. This in turn can cause untold inconvenience to you as well as a health and safety hazard and huge costs to you. Restaurants and the food processing industry are the main sources of greasy waste and therefore it is very important that the grease traps used at these establishments are effective in removing grease from wastewater before it passes to the sewer system.

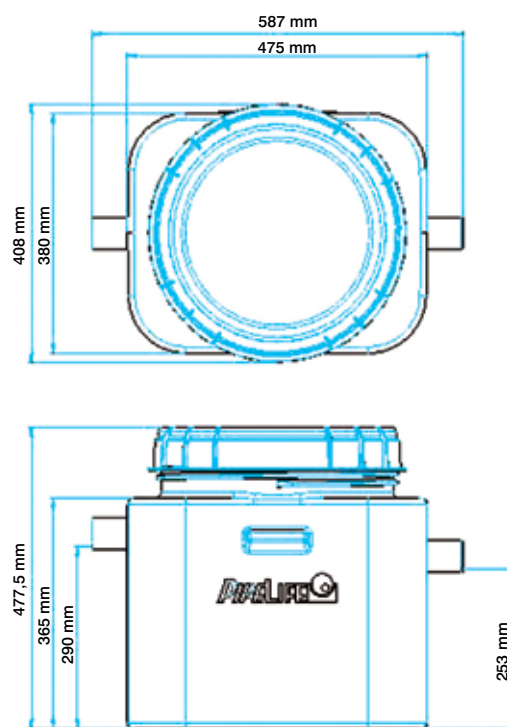
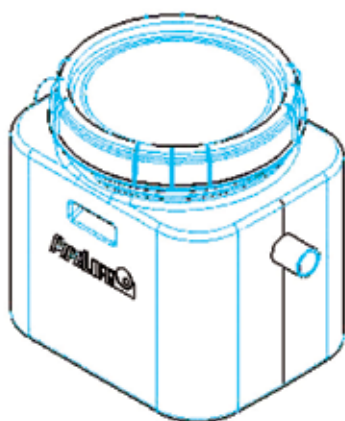
Maintenance

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. For small grease traps like ECO1 (eg. those installed under individual sinks), the grease trap waste could be removed manually by scooping it into watertight plastic bags and disposed of together with other kitchen refuse.

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. After every inspection wipe the thread area together with the sealing ring inside the lid and promptly tighten the lid in order to avoid odour leakage.

Technical data

Capacity 03 l / sec
 Volume sludge trap 11 L
 Total volume
 grease separator 37 L
 Volume grease
 collection chamber. 10 L
 Total weight. 8 Kg



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