

Grease Traps

The Supreme Industries Ltd., is an acknowledged leader of India's plastic industry. It is credited with pioneering several path breaking products and has been a torch bearer in the transition from conventional to advanced plastic piping products in the country. Its customer centric approach fuels its research for designing unmatched quality products to meet the aspirations of its quality conscious customers. The innovative product portfolio offered by Supreme is extensive in range and application and comprises variety of pipes and vast spectrum of fittings totaling over 8000 diverse products.

In our endeavor to introduce newer and newer products, Supreme has come out with Grease Trap or

Grease Separator, an yet another most needed, useful and excellent product. Supreme Grease traps are designed to separate out and to remove grease and similar substances from waste water which are deleterious, hazardous and undesirable. This trap prevents the greasy substances from entering the plumbing systems, septic fields and waste water treatment facilities, where they are difficult to process and can create environmental problems. If large amounts of grease, soap and oil enters a sewer system, then that material coagulate, solidify and adhere to the inside wall of the pipe, eventually blocking or partially blocking the pipe.

Unique Features

- Compact design, available in ready to use form
- Strong and durable
- 100 % watertight structure
- Excellent chemical resistance to aggressive grease acids
- Provided with bucket for solid waste disposal
- Easy and fast installation
- Suitable for indoor and outdoor installations
- Low maintenance cost
- Cost effective



Today, majority of restaurants and large scale food production establishments are facing challenges in managing their waste disposal system. The discharge of grease into sewers is causing blockage in pipes and problems at sewage treatment works and septic tanks. Grease is a normal constituent of liquid wastes from kitchens and food preparation rooms where grease is generated from the washing of used crockery and utensils. Facilities must be available at restaurant kitchens for the bulk collection and removal of grease, fats and oil and to prohibit their discharge into the drainage system.

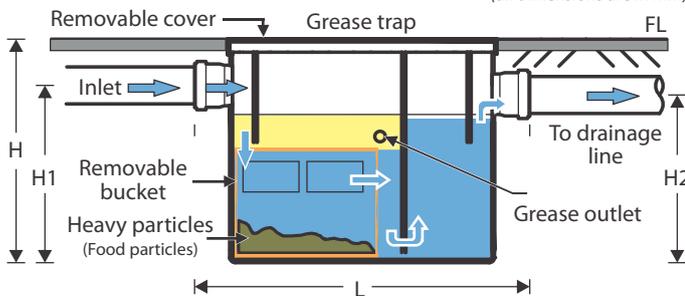
The separation and removal of grease substances is possible due to difference in density between the substance to be separated and the carrying liquid and by the reduction of flow velocity.

Product Range

We have recently introduced 50, 100, 250, 500, 750 and 1000ltrs moulded grease traps. Following chart gives the dimensional details.

Size (ltrs)	Total height (H)	Inlet invert (H1)	Outlet invert (H2)	Total length (L)	Inlet/Outlet size (D/D1)	Socket type	Outer diameter (D2)	Length x Width (B x B)	Suitable for	
									Above ground	Below ground
50	440	307.5	273.5	646	75	RxR		530 x 380	Yes	Yes
100	491	317.5	267.5	870	75	RxR		742 x 584	Yes	Yes
250	690	480	430	1060	110	RxR		884 x 706	Yes	Yes
500	765	550	500	1341	110	RxR		1150 x 939	No	Yes
750	910	705	665	1321	110	RxR	1372		No	Yes
1000	1145	850	800	1773	110/160	RxR		1620 x 1260	No	Yes

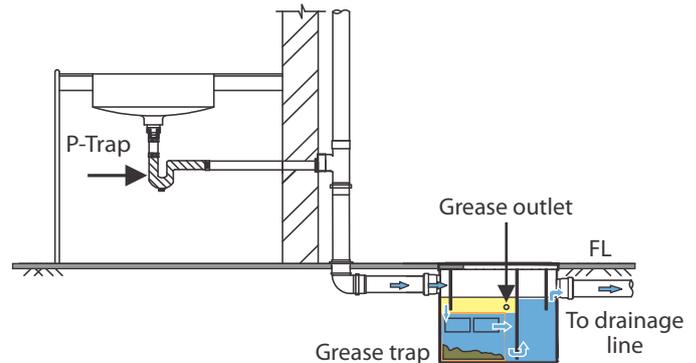
(all dimensions are in mm)



Installation Procedure

- Grease trap must be placed on a flat, solid surface to support bottom.
- While installing grease trap, it should be properly placed either sitting on floor, recessed or flush-to-floor.
- Install grease trap as close as possible to the fixture(s).
- Ensure that proper space is available for removal and periodical cleaning of the bucket which is provided to collect solid waste and food particles.
- Inlet from kitchen sink or utility area and outlet to drain should be properly connected with rubber seal joints.
- While installing grease trap in the pit it should rest on finished, leveled and compacted stable bed or concrete bed and should be properly backfilled up to the finished level.
- The inlet and outlet must be vented to assure no air lock or back pressure.
- Make sure that the grease trap must be filled with water and covered with lid before backfilling. It is recommended to use light sand for backfilling. Be sure that backfill is free from sharp stones and foreign matters to avoid punctures.

Note: 500, 750 and 1000 ltrs grease traps are not recommended to install on floor, they must be installed underground only.



Application

Restaurants, hotels, cafeterias, schools, hospitals and institutional or commercial buildings where food is served in great quantity may produce grease in sufficient amounts to warrant the installation of grease traps.

Dairies, slaughterhouses and commercial food-processing plants have grease and fats as byproducts and require grease traps. Gasoline service stations, automobile repair shops, laundries, dry-cleaning plants, machine shops and industries using chemical processing are sources of flammable and volatile wastes that must be removed and treated; machine

shops, garages, service stations, hospitals, medical clinics, dental laboratories and fish preparation areas also need grease traps.

Maintenance and Cleaning

Accumulated grease at the top of middle compartment need to be cleaned periodically by collecting grease through the outlet provided on the grease trap body. Frequency of cleaning depends on the size of the trap and the amount of incoming grease.

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