

INTRODUCING

GREASE TRAPS

The Supreme is the acknowledged leader of India's plastic industry. With a portfolio of over 7500 diverse products, the most comprehensive range in the industry, we cater to almost every conceivable need and application of the customer in piping. While helping the country transit from conventional to modern piping, we have several path breaking products to our credit making us a trend setter in the industry.

In our endeavor to introduce newer and newer products, Supreme has come out with yet another most needed, useful and excellent product, i.e., Grease traps or grease separators. Designed considering functional requirements, customer needs and expectations Supreme Grease traps are much better and cost effective than any alternative products available in the market.

Supreme Grease traps are designed to separate out, retain and remove grease and similar substances from waste water which are deleterious, hazardous and undesirable. These traps prevent greasy substances from entering 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, soaps and oils enter a sewer system, the materials will coagulate, solidify and adhere to the inside wall of the pipe, eventually blocking or partially blocking the pipe. The separation and removal of such 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.



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

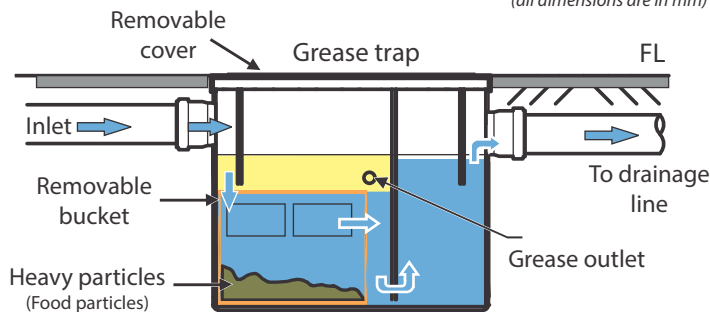
The discharge of grease into sewers is now acknowledged as a major problem, causing blockage in pipes and problems at locations such as sewage treatment works and septic tanks. Grease is a normal constituent of water borne wastes from kitchens and food preparation rooms where quantities arise from the 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.

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 | R x R | | 530 x 380 | Yes | Yes |
| 100 | 491 | 317.5 | 267.5 | 870 | 75 | R x R | | 742 x 584 | Yes | Yes |
| 250 | 690 | 480 | 430 | 1060 | 110 | R x R | | 884 x 706 | Yes | Yes |
| 500 | 765 | 550 | 500 | 1341 | 110 | R x R | | 1150 x 939 | No | Yes |
| 750 | 910 | 705 | 665 | 1321 | 110 | R x R | 1372 | | No | Yes |
| 1000 | 1145 | 850 | 800 | 1773 | 110/160 | R x R | | 1620 x 1260 | No | Yes |

(all dimensions are in mm)



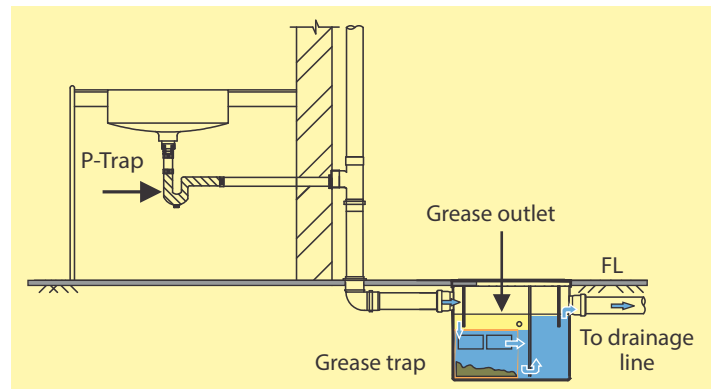
Application

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.

Installation procedure for Grease traps

1. While installing grease trap it should be properly placed either sitting on floor, recessed or flush-to-floor, making sure there is enough room to allow for easy maintenance of the unit and keeping grease removal outlet clear for grease collection using bucket or container.
2. Grease trap must be placed on a flat, solid surface to support bottom. While using in suspending form above floor level, all components must be fully supported.
3. Do not install grease trap backwards. The large baffle is typically the outlets side. Install grease trap as close as possible to the fixture(s) being served to avoid accumulation of grease in along run of pipe between fixture and the trap.
4. Supreme grease trap are provided with a bucket to collect solid waste and food particles and hence while installation, proper space should be available for periodical removal and cleaning of the bucket.
5. Inlet from kitchen sink or utility area and outlet to drain should be properly connected with rubber seal joint.
6. 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.
7. The inlet and outlet must be vented to assure no air lock or back pressure. This should be done according to local codes.
8. Be sure that 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 of sharp stone and foreign matter to avoid punctures.



Maintenance and cleaning

Accumulated grease at the top of the trap 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.