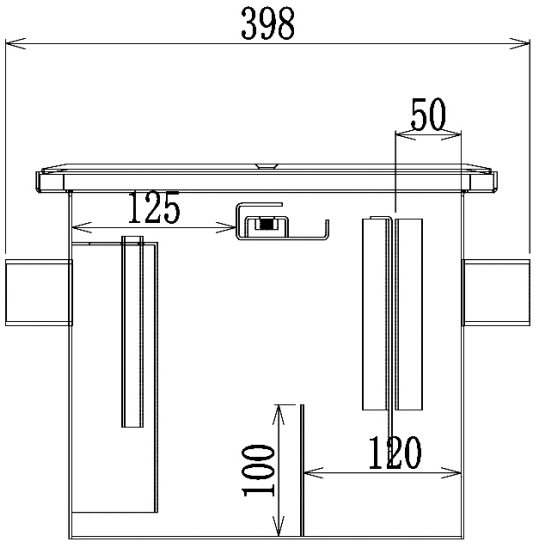
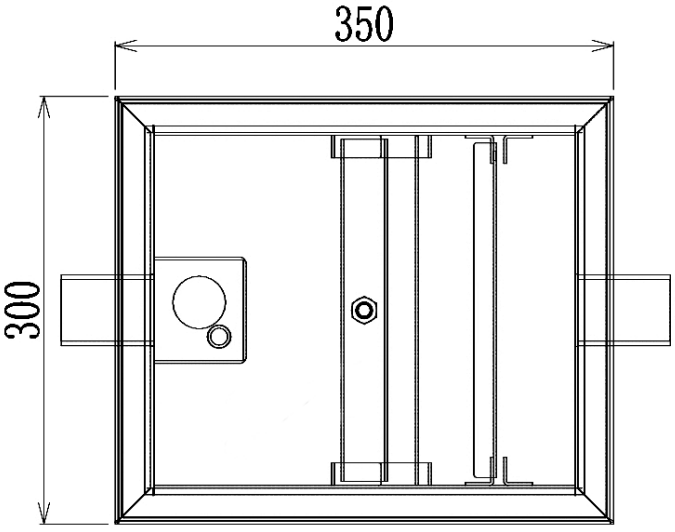
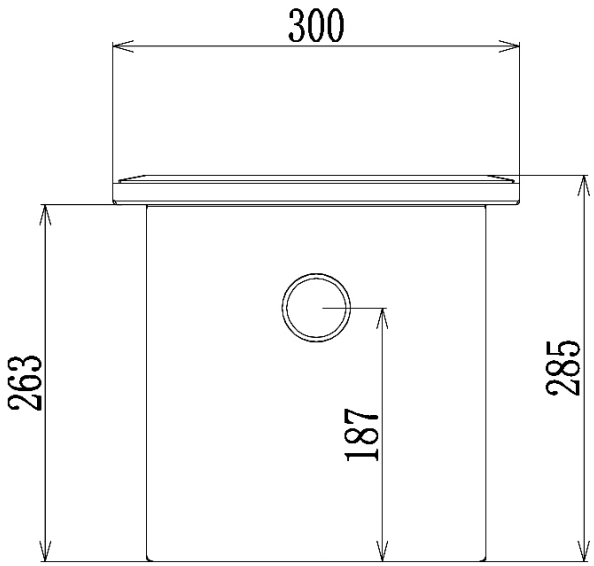
EPX20 Grease Trap

Model Sku: EPX20
Size: 350 x 300 x 285mm (W x L x H)







Epoxy Grease Trap Installation

1. Consider your local plumbing regulations during your installation

2. You should aim to locate and install your grease trap as close to the fixture being serviced i.e. near the sink.

3. This is a gravity-fed grease trap, therefore to prevent standing water always pipe downwards so that waste water can exit easily

4. If locating outside or underground, consider ease of access for cleaning prior to installation. It should be easy to open the lid and clean inside the trap regularly.

5. Connect the grease trap inlet to your existing pipework using a 1.5-2" universal rubber coupling or similar. A reducer for the inlet only can be used if needed. Secure tightly using the jubilee clip around the coupling.

6. Repeat the same for the outlet and be mindful not to use a size reducer for the outlet – this must be kept the same size as the trap outlet (50mm) so as not to impede the trap's efficacy and reduce overall flow rate.

7. Grease traps are designed to separate fats, oils and grease from wastewater. They are not designed to collect solid food waste. When cleaning, monitor food debris build up and adjust kitchen practices if deemed necessary

Cleaning Instructions

1. Firstly, you may wish to employ a local grease trap cleaning contractor who specialise in cleaning and maintenance of commercial grease traps. This can add regularity to your maintenance and help document your cleans should you need to supply proof to your water provider upon request.

2. Unscrew the centre bolt on the grease trap lid and remove the cover. As this is designed to keep odours inside the trap, you may need a flat head screwdriver or similar to help prise the lid upwards.

3. Remove any floating fats, oils or grease (FOG's) and also any small food debris that may have collected in the bottom of the grease trap and empty in to a dedicated container which can be sealed and labelled if not being immediately disposed of.

4. Check and clean the inside of the lid. Remove the black plug at the top of the outlet chamber and hose or jet clean. Replace the plastic plug and screw the lid hand tight (do not over tighten).

5. It is recommended to run clean water in to the grease trap to re-establish the operating level.

6. It is strongly advisable to document all grease trap cleans. Water providers may routinely check how often grease traps are being maintained and documentary evidence will help you show compliance.

7. All fats, oils and grease should be collected and disposed of in accordance to local regulations and where possible recycled to minimise environmental impact.