

FLAT BOTTOM GREASE ARRESTOR

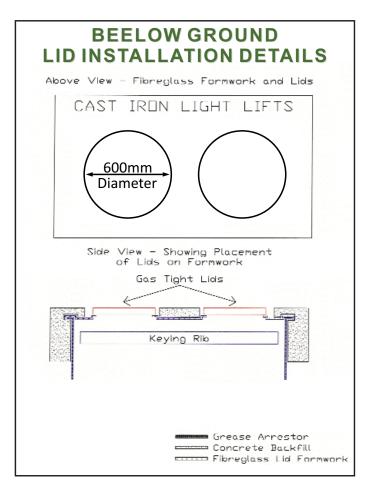
INSTALLATION INSTRUCTIONS

MAINTENANCE

An Aglass Grease Arrestor removes cooking oils, grease and food solids from wastewater. To ensure every grease arrestor's effectiveness, contents must be cleaned out completely at a minimum of every 3 months, or when a floating layer of fat or oil 75 mm thick has formed on the surface, whichever occurs sooner.

Don't use solvents, enzymes or mutant bacteria to get rid of greasy kitchen wastes in your grease arrestor, as they are illegal unless approved by Trade Waste.

All Grease Arrestors must be emptied by a licensed Waste Removal Contractor; a list of contractors can be obtained from your local Water Authority.





Above Ground Depicted

INSTALLATION

Grease Arrestors can be installed either above or below ground.

If gravity fall is not obtainable on a below ground unit, there are 2 options available.

- Risers Adjustable hatches or full body depending on height required
- Pump Stations to pump to the grease arrestor or from the grease arrestor

Once pipe work levels are obtained the tank can be lowered into place and connected. The tank MUST be filling with water while backfilling - equal amounts of water to backfill.

Backfill must be blue metal and must fill up to the top keying rib.

From the top keying rib to ground level must be concreted

Contact Aglass for further information or visit our website: www.aglass.com.au