

THE FUNCTIONS OF THE TRAPS AND THE SEPARATORS OF FATS

Each restaurant produces wastewater which is full of fatty and oily matter, of animal or vegetable origin.

They result in high levels of deposits in the pipes. These deposits disrupt the proper functioning of water drainage networks and treatment plants.

By installing a grease separator, macro-waste and greases are retained at the source. It thus avoids any damage to water and public sanitation equipment.

Article L 13 31 10 of the new Public Health Code stipulates that: "Any discharge of wastewater other than domestic, into public sewers, must have been authorised beforehand by the community owning the works that this water will pass through before reaching the natural environment". Sanitation and the departmental health regulations must specify the rules for the management of fatty waste, namely the installation of a pre-treatment system. We are also seeing that more and more cities are imposing this in their municipal by-laws.

GREASE SEPARATOR SELECTION TABLE WITH SLUDGE TRAP

Restaurant Number of meals			Hospital	Professional kitchen establishment	Canteen (without preparation)	Drainage column	
1 Service	2 Services	Hotel Restaurant	Number of meals/day			Without	With
≤ 104	≤ 209	≤ 177	≤ 295	≤ 201	≤ 443	SANIGREASE S 680	SANIGREASE S 680C
≤ 209	≤ 417	≤ 354	≤ 591	≤ 403	≤ 886	SANIGREASE S 1600	SANIGREASE S 1600C

GREASE TRAP SELECTION TABLE

Number of meals per service	Number of connected sinks	Grease traps	
		Polyethylene	Stainless steel
Food truck	1	SANIGREASE T24	
1 to 40	1		SANIGREASE T40
41 to 60	1 to 2		SANIGREASE T60
61 to 80	1 to 3		SANIGREASE T80
81 to 100	1 to 4		SANIGREASE T100

The production of grease separators is governed by various standards, in particular the French standard NF EN 1825-1, supplemented by NF P 16-500-1/CN and NF EN 1825-2. Devices are also subject to CE marking, the methods of which are defined in Annex ZA. The D.O.P has been compulsory since 1 July 2013. Each product must be accompanied by its D.O.P which also includes the CE marking.



WHAT'S NEW
2020

SANIGREASE® T24 GREASE TRAP



ADVANTAGES

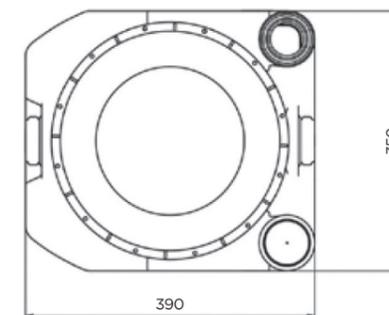
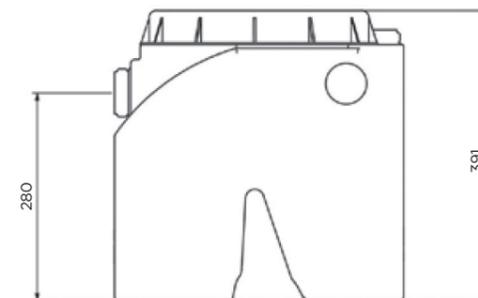
- Compact design: can be installed under a professional sink
- Mobile use
- Lightweight: only 4 kg

APPLICATIONS

- Food truck
- Standalone dishwasher
- Occasional installation requiring a grease trap

FEATURES

- Polyethylene grease trap for frost-free installation for mobile devices
- Optional drain valve
- DN inlet and outlet DN50
- Total volume 24 l
- Max. fat volume 8 l



REFERENCE	EAN	FACTORY CODE
SANIGREASE T 24	3 308 815 082 585	GREASET-005
SANIGREASE DRAINAGE TAP	3 308 815 082 646	TAP-DRAINAGE