



BIOLOGICAL GREASE TRAPS

All ACO biological grease traps work on the same principles: a biological activator is periodically injected into the connecting drainage pipe upstream of the trap. The mixture of contaminated water and activator flows into the trap and through a sediment bucket. The sediment bucket removes any larger particles that may be present in the drain waste. It is important to note that the sediment bucket volume is limited, therefore any significant amounts of debris should be removed before entering the grease trap. The physical capacity of the trap provides a separation area where relative density differences allow finer solids to settle to the trap floor and less dense FOGs (Fat, Oil, Grease) to rise to the surface. Separation occurs relatively quickly, thereby allowing less contaminated water to flow to the outlet drain during periods of intense use. Floating FOGs are gradually broken down as described in biological activators. The resulting liquid is then discharged to the sewer.

System overview

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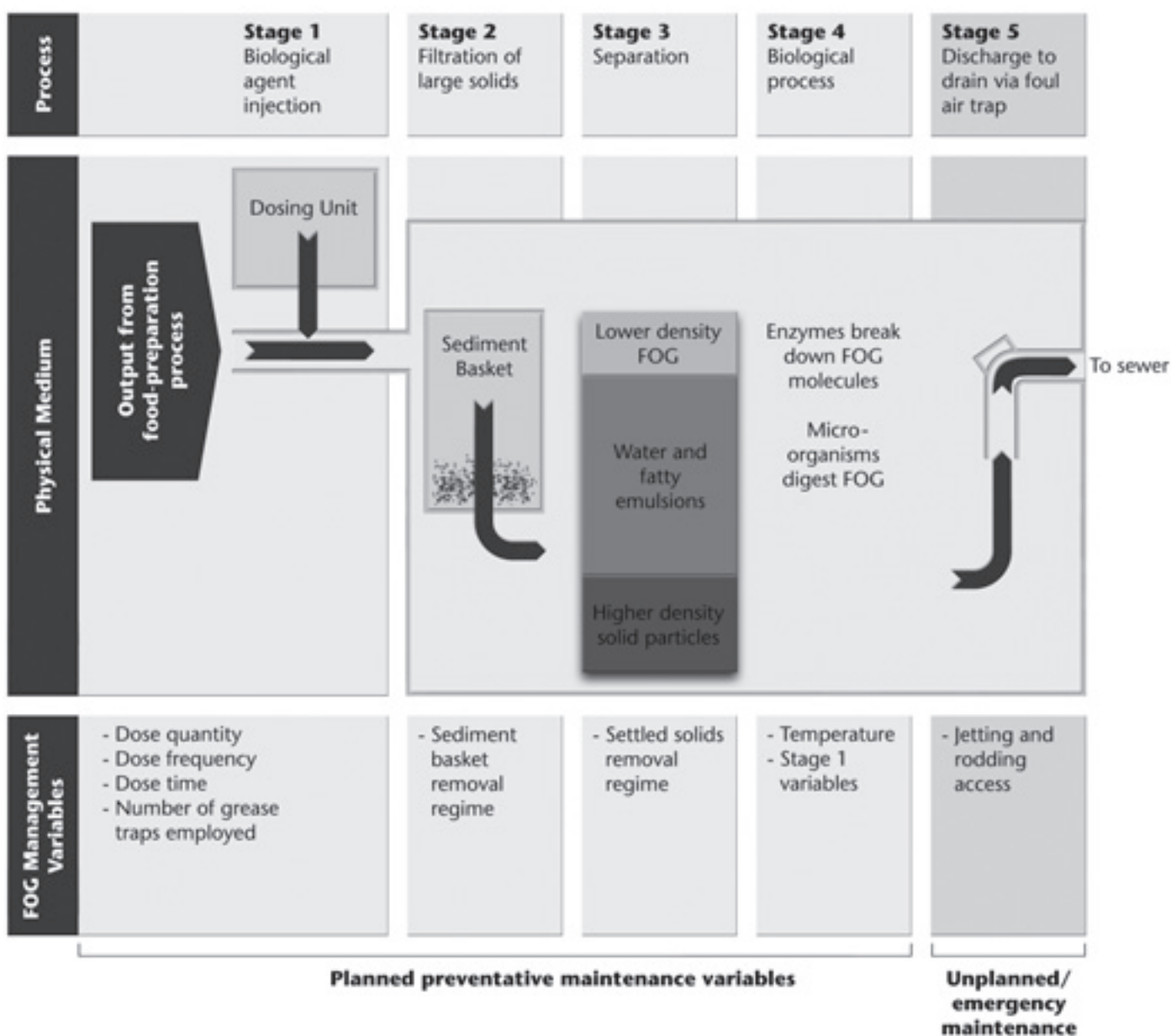
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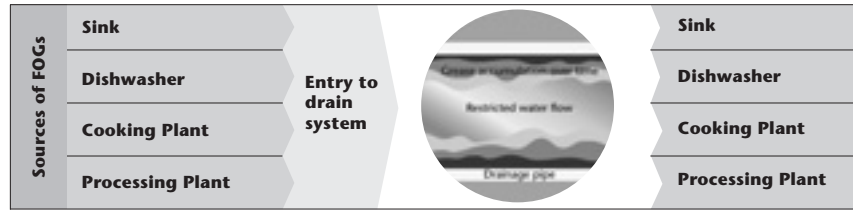
System components and FOG management variables



THE NEED FOR FAT, OIL AND GREASE MANAGEMENT

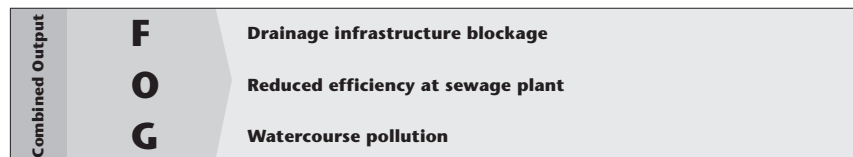
Local effects of fats, oils and grease (FOG's)

One of the greatest drainage problems faced in kitchens and food processing areas is the accumulation of fats, oils and greases within the drainage system.



Note: As FOG's cool in the drainage system they can solidify. If untreated, accumulation eventually leads to drainage system failure leading to health hazards within the food preparation area.

Regional effects



Biological activators

Unlike strong acid or caustic drain cleaners, ACO biological activator works safely, but more slowly. They can be used to unblock drains and can be used to replace aggressive caustic and acid cleaners.

ACO biological activator works in two distinct ways on the FOG wastes that settle in the drainage pipework and grease trap system:

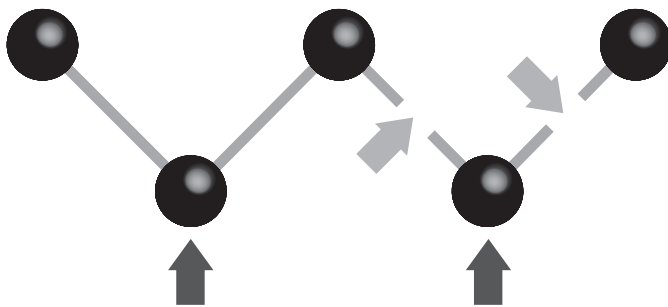
i) The activator introduces an enzyme that assists the natural biological process of breaking down long molecular chain FOG's into a manageable solution to then be discharged safely into the foul drainage system.

ii) The activator introduces other micro-organisms that actively feed on the FOG's present in the solution.

Biological activators will not digest solid residues from the food preparation process quickly, so the sediment bucket requires periodic removal for cleaning to ensure efficient operation.

ACO Clear biological activator is available in 5 or 20 litre containers.

ACO activator process



Enzymes break long chain molecule FOG's into fluid solutions

Active micro-organisms digest long and short chain components

Applications

Typical applications include:

- Kitchens
- Hotels
- Restaurants
- Fast food restaurants
- Public buildings
- Social clubs
- Food processing factories
- Canteens

Depending upon the application, space available and physical layout of the kitchen/ food processing area, grease traps can be installed in parallel to share the hydraulic load as shown below:

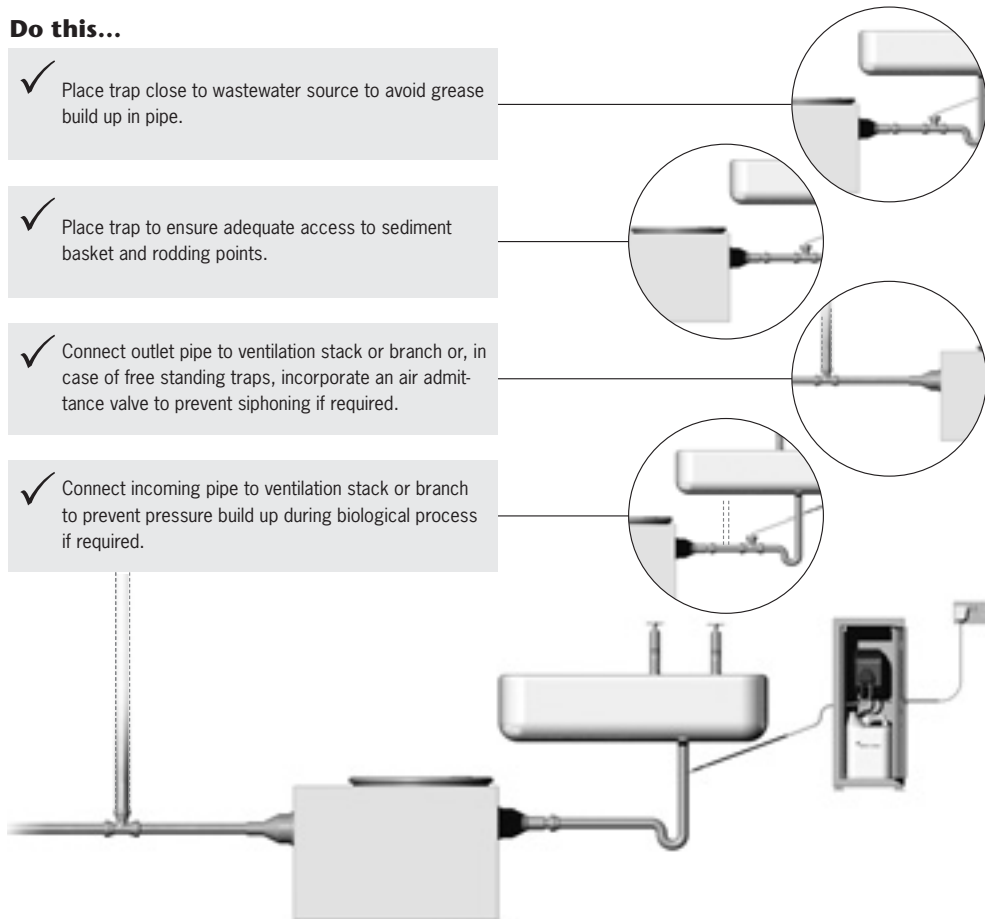


installation

General points - all grease traps

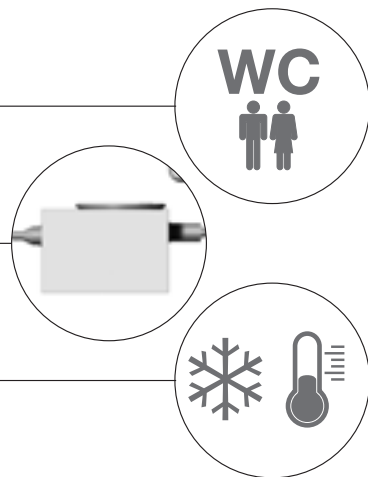
Do this...

- ✓ Place trap close to wastewater source to avoid grease build up in pipe.
- ✓ Place trap to ensure adequate access to sediment basket and rodding points.
- ✓ Connect outlet pipe to ventilation stack or branch or, in case of free standing traps, incorporate an air admittance valve to prevent siphoning if required.
- ✓ Connect incoming pipe to ventilation stack or branch to prevent pressure build up during biological process if required.



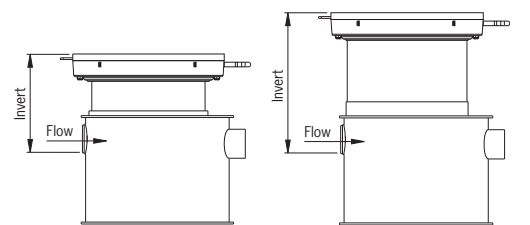
Avoid this...

- ✗ Connect effluent from macerators, toilets or handwash sinks.
- ✗ Using smaller outlet pipe or converter accessory than inlet pipe supply.
- ✗ Placing trap in areas of temperature extremes.



Model	Solid Class A	Solid Class B	Recessed Class B	Recessed Class D
1. BGP50	220	440	440	500
2. BGP150	225	445	445	505
3. BGP250	225	445	445	505
4. BGP450	275	495	495	555
5. BGP700	275	495	495	555
6. BGP1000	330	550	550	610

- Outlet invert is plus 20 mm
- Invert with raising piece as above + 300 mm



Invert with cover only

Invert with raising piece

Free standing biological grease traps

1. Inlet/Outlet.

Both inlet and outlet points are clearly marked. Position the trap accordingly.

2. MODD/BODD.

Locate dosing system on wall or in mounting frame. Ensure supply tube to activator bottle is no longer than 2 m.

3. Mounting frame.

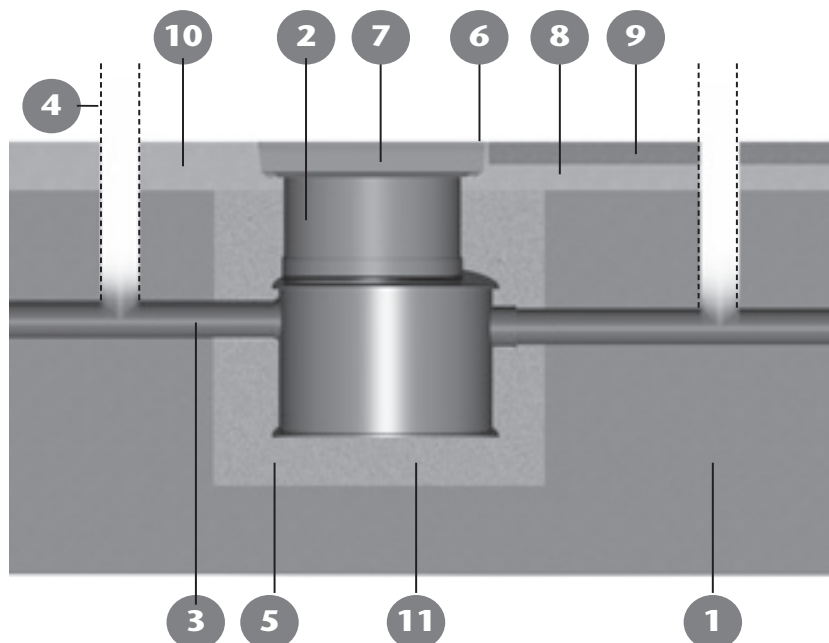
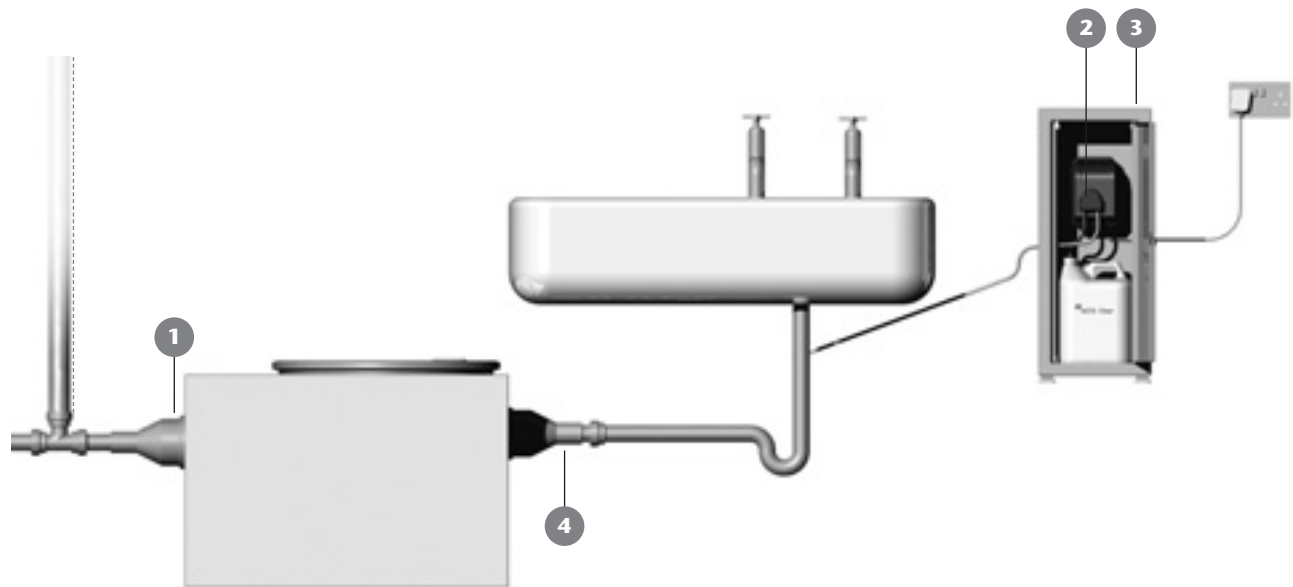
1. Decide door opening direction and assemble accordingly.
2. Unit can be free standing or wall mounted.

4. Adaptor kits - FSS and FSP models.

If \varnothing 110 mm pipe is not used, an adaptor kit is available to suit 50 mm solvent weld and push fit waste pipes.

5. Compact model

(not shown) The compact model is supplied with \varnothing 50 mm male inlet and outlet spigots.



1. Ensure ground conditions are suitable. Engineering advice may be required.
2. Access cover raising piece extends installation depth by 100-300 mm. Cut on site to suit using carpenter's saw.

Use multiple units to achieve depth increments greater than 300mm. Use of extension pieces will restrict access to sediment basket and rodding point. Rodding access should be effected by other

- means such as a purpose built manhole or access chamber downstream.
3. Inlet/outlet pipes are clearly labelled. Inlet side corresponds to silt basket position.
 4. Ensure adequate ventilation connections are supplied to inlet and outlet pipe work if required.
 5. Backfilling will require the system to be filled to outlet level with water to prevent flotation.
 6. Ensure access cover installed is up to 2 mm below finished floor level.
 7. Recessed covers - in order to attain loading strength, the cover must be filled with a suitable screed of minimum Strength Class C40/50.
 8. General guidance notes for concrete reinforcement are available from ACO if required. Note: Independent certification will be necessary.
 9. Block paviours should be bedded on a polymer modified mortar for the course adjacent to the cover to prevent lateral movement.
 10. Concrete slab to engineer's detail.
 11. Concrete surround to Strength Class C20/25 minimum.

Factors to consider

Grease Trap Size	Key Points	Other Points
	<p>Biological traps are selected on "meals per day" basis.</p> <p>Free standing traps available for 50, 150 and 250 meals per day.</p> <p>Below ground traps available for up to 1000 meals per day.</p>	<p>EN 1825 conforming gravity separators available to special order.</p> <p>Traps can be installed in parallel to meet greater capacity requirements.</p>
Location - Below ground BGP Range		
	50-1000 meals per day capacity.	<p>Suitable for internal or external use.</p> <p>Appropriate where drainage inlet invert dictates below ground applications.</p> <p>Ideal where space limitations exist.</p> <p>Highest capacity trap.</p>
Location - Free Standing FSP and FSS Range		
	<p>50-250 meals per day capacity.</p> <p>Clear height required for sediment bucket removal given on pages 14, 16 and 18.</p>	<p>FSS 316 Stainless Steel construction for hygiene, durability and superior aesthetics.</p> <p>FSP polypropylene for cost effective installation.</p>
Dosing		
	<p>MODD – Mains operated drain dosing.</p> <p>BODD – Battery operated drain dosing.</p>	Regime established after experimentation.
Installation		
	<p>Proximity to waste source.</p> <p>Temperature.</p> <p>Wheel loading (below ground only).</p> <p>Drainage ventilation requirements.</p>	<p>Type of waste pipe.</p> <p>Waste fitting kit for automatic dosing.</p> <p>Mounting frame for automatic dosing.</p>
Operations and Maintenance		
	<p>Commissioning the system.</p> <p>Access for sediment bucket removal.</p> <p>Periodic system cleaning.</p>	

SELECTING A GREASE TRAP

Grease Trap Sizing

Selecting the correct size of grease trap for a particular application is probably the most difficult task facing the specifier as each installation tends to be unique in the equipment contained in the food processing area, its location, the type and volumes of food being prepared or processed and the drainage connection points.

Flow rates of water can be used to assess the size of a grease trap, but our experience shows that in most instances, the actual flow rates from all the various kitchen appliances and equipment are not known in practice. This can lead to grossly inaccurate assumptions and subsequent error with a potential cost and performance penalty. What is known from a kitchen or food-processing plant is the designed maximum

volume of food to be produced each day. Examples include the number of meals produced from a restaurant kitchen or a sandwich production facility.

The amount of fats, oils and greases (FOG's) generated in the food processing area is generally proportional to the food volume produced. Therefore the most reliable and easiest method of sizing is to use the 'meals per day' notation. For the convenience of sizing, 1 meal per day = 1 course of food. For example, an hotel providing three meal sittings on a daily basis for its guests – breakfast (1 course), lunch (3 courses) and dinner (3 courses) yields a maximum total number of courses for each guest of 7 'meals per day'. If the hotel has a total number of 40 double rooms, then the maximum number of meals per day that could be produced is given by:

$$7 \times 40 \times 2 = 560 \text{ mpd.}$$

Further information may be at hand relating to the number of covers expected at a particular sitting. In this case the simple table below can be used to calculate meals per day.

For other food processing applications, equivalent 'meals per day' figures need to be derived. For fast food restaurants, fish and chip shops, and other takeaways, use 1 meal per day for each portion of food produced. For example, a burger bar producing 250 portions of burgers and fries together, estimate this as 250 meals per day. For sandwich production factories, estimate 10 rounds of sandwiches equal to 1 meal per day (1 round of sandwich comprises of 2 pieces of bread).

Example calculation of meals per day - $A \times B \times C = \text{MPD}$

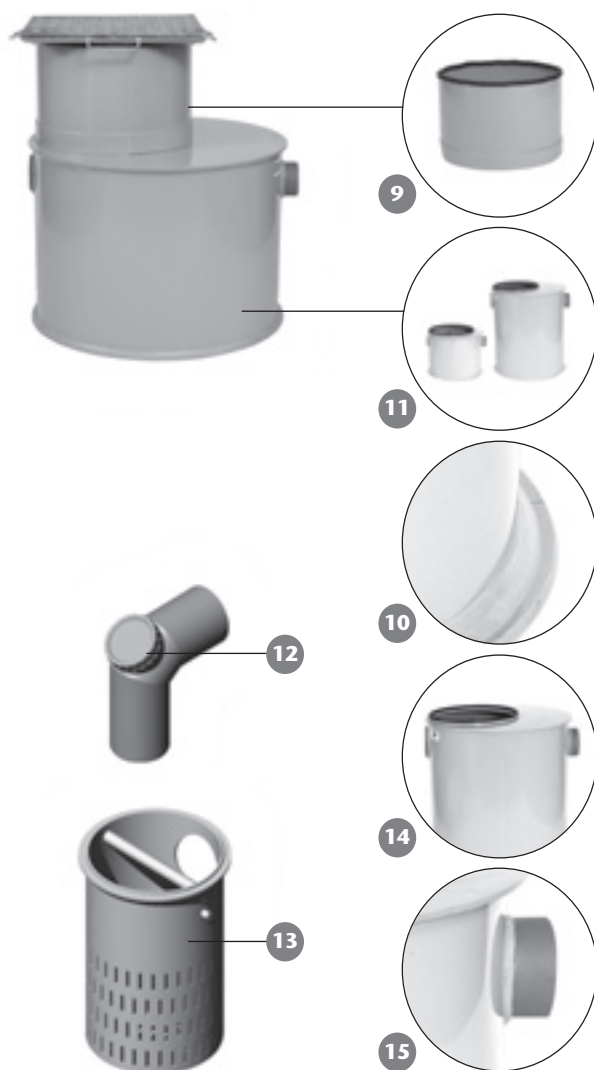
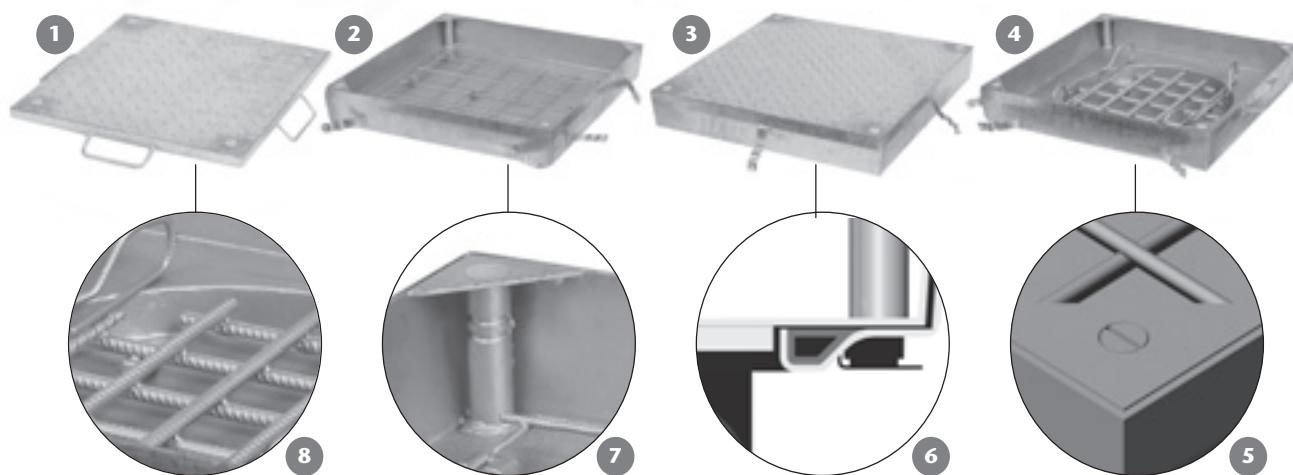
Sitting	Course 1	Course 2	Course 3	Course 4	A Total courses	B Number of guests possible	C % of guests expected	Meals per day
Breakfast	1	N/A	N/A	N/A	1	40	70%	28
Lunch	1	1	1	N/A	3	40	40%	48
Tea	1	N/A	N/A	N/A	1	40	20%	8
Dinner	1	1	1	1	4	40	100%	160
Meals per day total								244

* Always size the grease trap based on maximum expected seasonal variations

BELOW GROUND POLYPROPYLENE GREASE TRAPS

later referred as BGP

Features and benefits



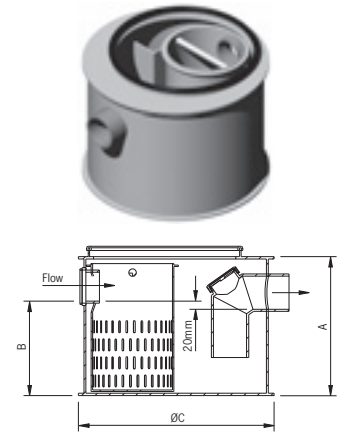
Features and benefits

1. Solid chequer plate cover.
2. Recessed cover.
3. Solid chequer plate cover.
4. Recessed cover.
5. Slotted screw four point locking cover for convenient removal.
6. Sealed system on all covers.
7. Four point lifting key.
8. Robust, fully welded hot dip galvanised finish.
9. 300 mm raising piece option easily cut on-site to length.
10. Robust, fully welded lightweight and corrosion resistant polypropylene body.
11. Six sizes up to 15 l/s or 1000 meals per day capacity.
12. Outlet has inbuilt access for jetting or rodding.
13. Lightweight polypropylene sediment basket with handle and location guide for easy maintenance.
14. Offset access point ensures convenient removal of sediment basket.
15. Conventional connections to \varnothing 110 mm and \varnothing 160 mm pipes with female in, male out on BGP 50-700. The BGP 1000 incorporates \varnothing 200 mm male connector.

Technical data

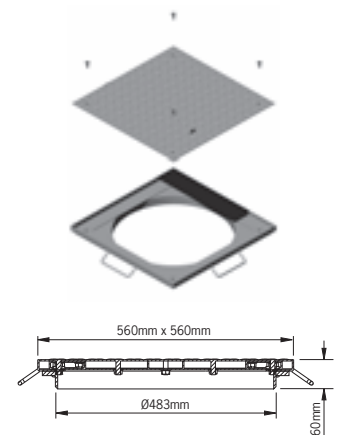
Product dimensions - BGP

Body Model Ref	Part. No.	mm	A mm	B mm	C mm	kg	day	Rate l/s
BGP50	402617	110	458	298	650	15	0 - 50	2
BGP150	402618	110	618	453	745	23	50 - 150	4
BGP250	402619	110	580	415	850	30	150 - 250	6
BGP450	402620	160	820	605	850	35	250 - 450	8
BGP700	402621	160	920	705	850	38	450 - 700	10
BGP1000	402622	200	940	670	1050	65	700 - 1000	15



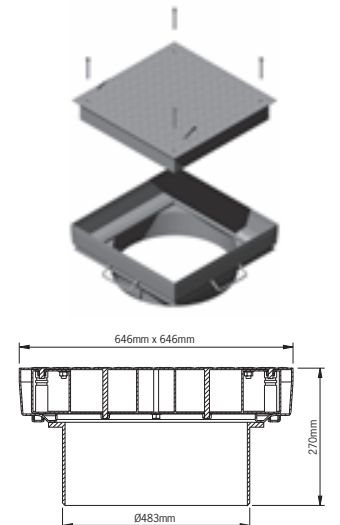
Solid access cover

Description	Part. No.	Cover and frame weight combined	Solid cover weight	Filled recessed cover weight
BGPSA	402623	19 kg	15 kg	N/A



Solid access cover

Description	Part. No.	Cover and frame weight combined	Solid cover weight	Filled recessed cover weight
BGPSB	402624	40.5 kg	31.5 kg	N/A



STAINLESS STEEL CHANNELS

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GREASE SEPARATORS FREE STANDING/GROUND INSTAL.

BIOLOGICAL GREASE TRAPS

STAINLESS STEEL INFORMATION

BELOW GROUND POLYPROPYLENE GREASE TRAPS

Technical data

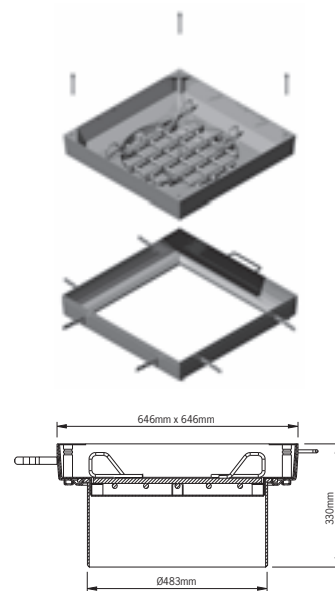
Recessed access cover

Description	Part. No.	Cover and frame weight combined	Filled recessed cover weight
BGPRB	402625	19 kg	75 kg



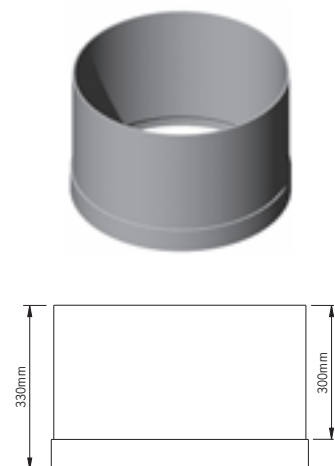
Recessed access cover

Description	Part. No.	Cover and frame weight combined	Filled recessed cover weight
BGPRD	402626	27 kg	90 kg



Access cover raising piece

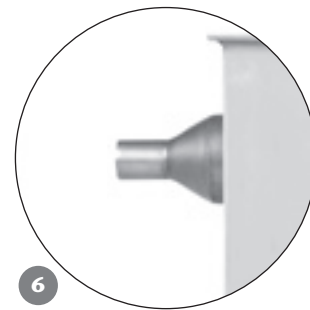
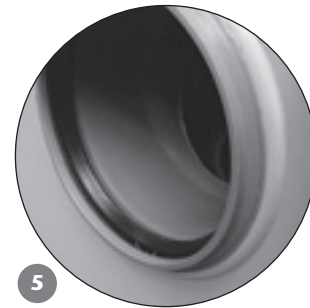
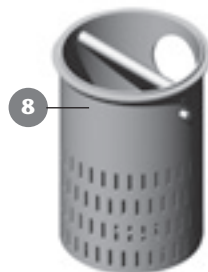
Description	Part. No.	Weight
BGPRP	402627	3 kg



FREE STANDING POLYPROPYLENE GREASE TRAPS

Features and benefits

1. Screw-on air tight lid.
2. Robust polypropylene construction for cost.
3. Smooth easy to clean surface.
4. Three sizes available up to 250 meals per day.
5. \varnothing 110 mm female inlet and outlet connectors.
6. Concentric male \varnothing 110 mm to \varnothing 50 mm reducer.
7. Roddable foul air trap.
8. Lightweight polypropylene sediment basket with handle and location guide for easy maintenance.



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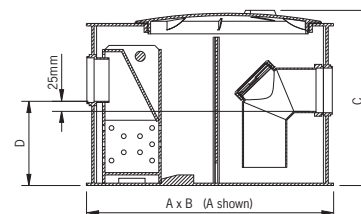
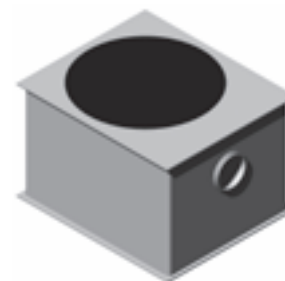
Technical data

Product dimensions - FSP Grease Trap

Model Ref	Part No.	A mm	B mm	C mm	D mm	Dry Weight kg	Inlet dia mm	Outlet dia day	Meals per day	Flow rate l/s
FSP50	49079	610	520	440	205	13	110	110	0-50	2
FSP150	49080	760	660	540	305	21	110	110	50-100	4
FSP250	49081	930	740	540	305	29	110	110	150-250	6

Minimum clear distance above top of grease trap required for service access

Model Ref	Total clear height requirement for grease trap and sediment bucket removal
FSP50	755
FSP150	945
FSP250	645



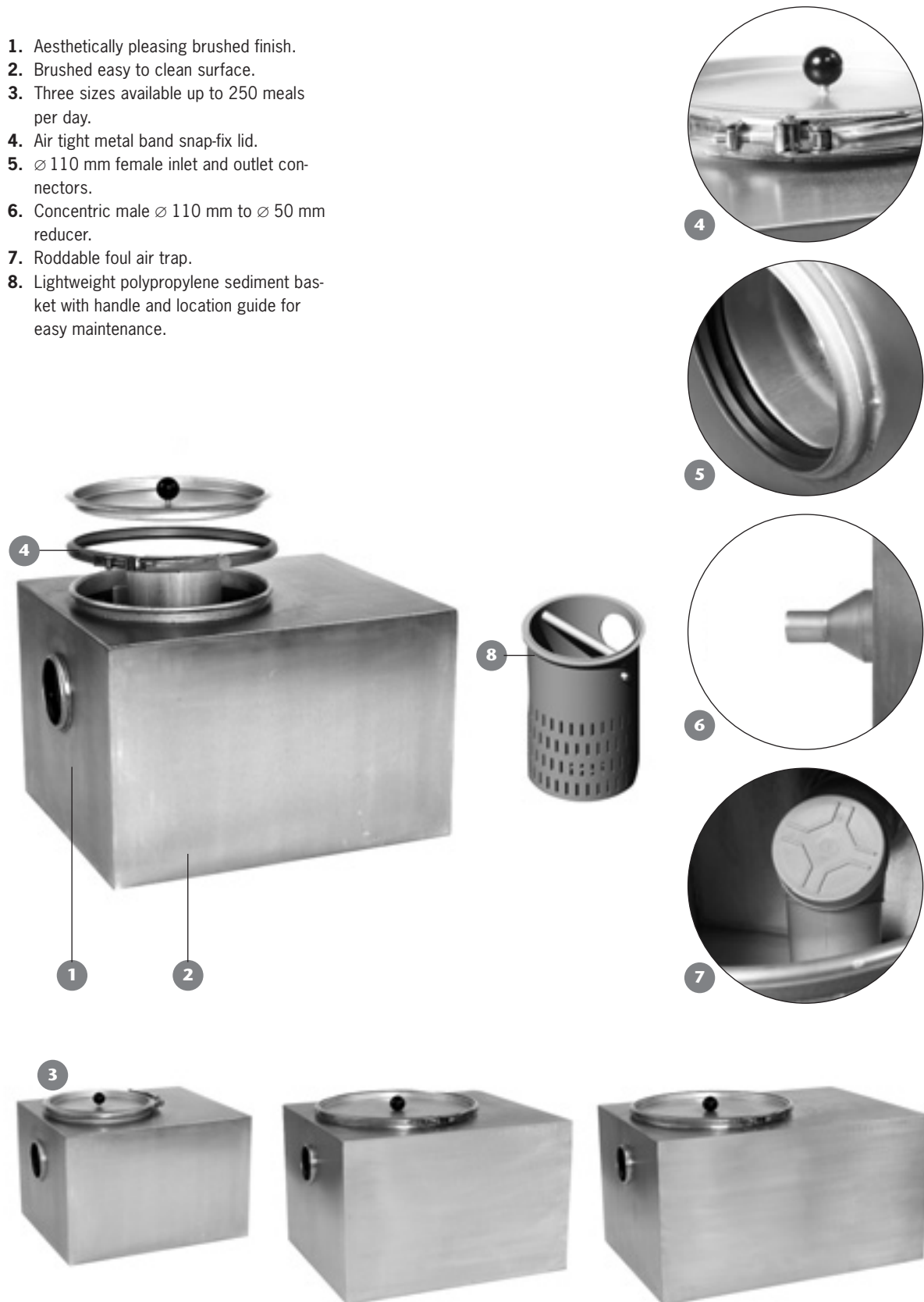
Grease trap connection accessories

Model Ref	Part No.	Weight kg	Description
FS110/50	402707	0.9	Kit comprises off two stainless steel 110 mm to 50 mm concentric male/male reducers. Depending upon the installation, flow capacity limitations may be experienced.

FREE STANDING STAINLESS STEEL GREASE TRAPS

Features and benefits

1. Aesthetically pleasing brushed finish.
2. Brushed easy to clean surface.
3. Three sizes available up to 250 meals per day.
4. Air tight metal band snap-fix lid.
5. \varnothing 110 mm female inlet and outlet connectors.
6. Concentric male \varnothing 110 mm to \varnothing 50 mm reducer.
7. Roddable foul air trap.
8. Lightweight polypropylene sediment basket with handle and location guide for easy maintenance.



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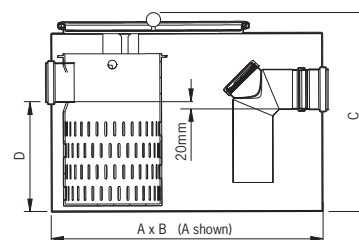
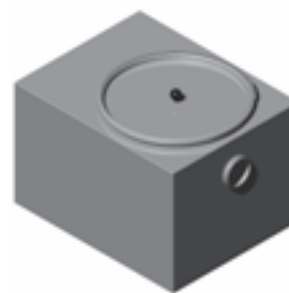
Technical data

Product dimensions - FSP grease trap

Model Ref	Part No.	A mm	B mm	C mm	D mm	Dry Weight kg	Inlet dia mm	Outlet dia day	Meals per day	Flow rate l/s
FSS50	402614	610	520	440	185	35	110	110	0-50	2
FSS150	402615	760	660	540	285	48	110	110	50-150	4
FSS250	402616	930	660	540	285	65	110	110	150-250	6

Minimum clear distance above top of grease trap required for service access

Model Ref	Total clear height requirement for grease trap and sediment bucket removal
Compact	535
FSS50	755
FSS150	855
FSS250	855

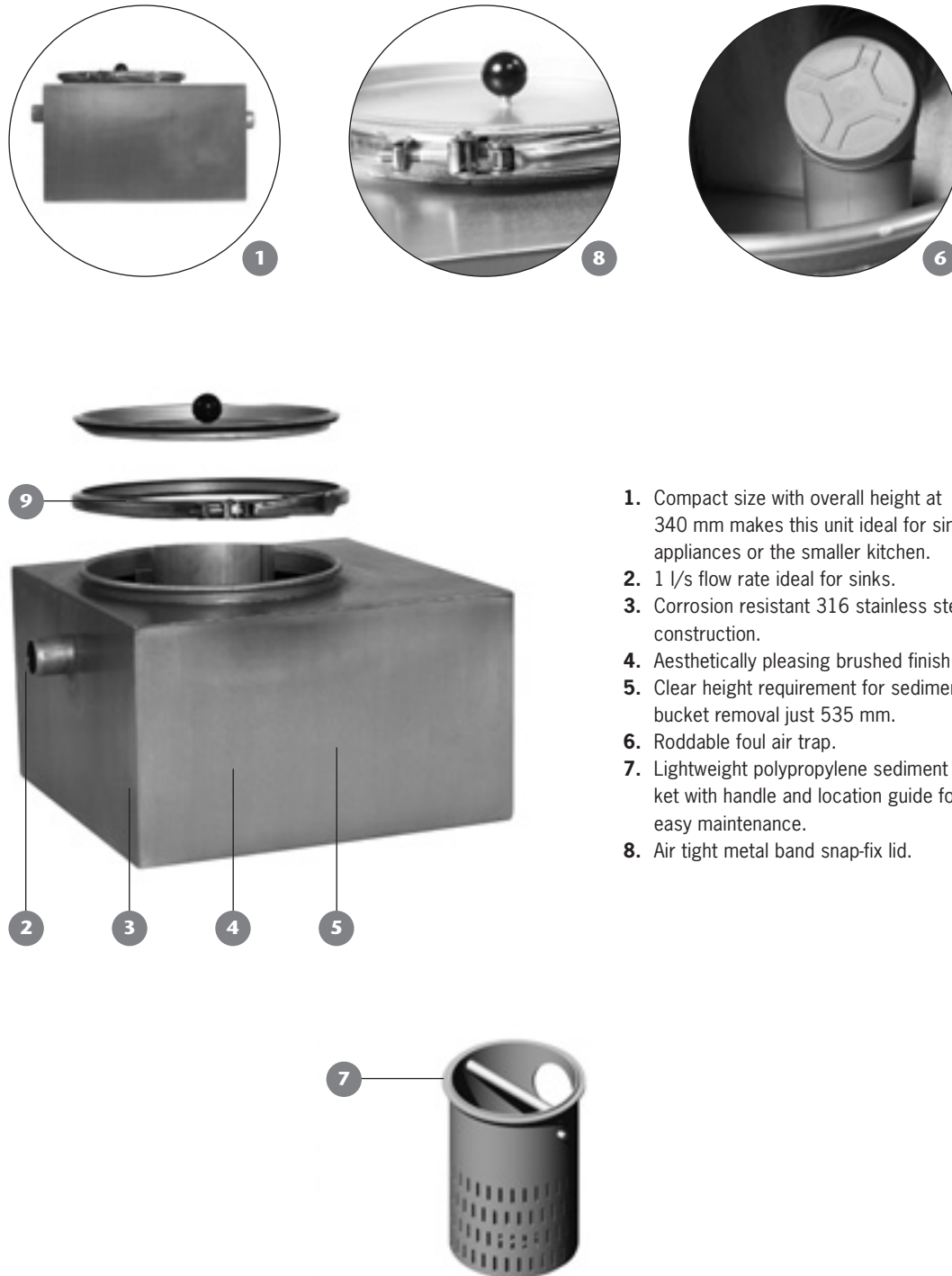


Grease trap connection accessories

Model Ref	Part No	Weight kg	Description
FS110/50	402707	0.9	Kit comprises off two stainless steel 110 mm to 50 mm concentric male/male reducers. Depending upon the installation, flow capacity limitations may be experienced.

STAINLESS STEEL COMPACT

Features and benefits



1. Compact size with overall height at 340 mm makes this unit ideal for single appliances or the smaller kitchen.
2. 1 l/s flow rate ideal for sinks.
3. Corrosion resistant 316 stainless steel construction.
4. Aesthetically pleasing brushed finish.
5. Clear height requirement for sediment bucket removal just 535 mm.
6. Roddable foul air trap.
7. Lightweight polypropylene sediment basket with handle and location guide for easy maintenance.
8. Air tight metal band snap-fix lid.

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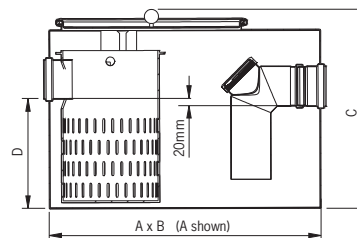
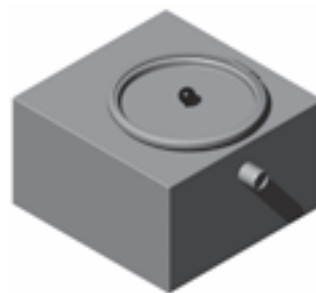
Technical data

FSS Compact

Model Ref	Part No.	A mm	B mm	C mm	D mm	Dry Weight kg	Inlet dia mm	Outlet dia day	Meals per day	Flow rate l/s
Compact	402628	510	500	340	175	24	50	50	-	1

Minimum clear distance above top of grease trap required for service access

Model Ref	Total clear height requirement for grease trap and sediment bucket removal
Compact	535



ACCESSORIES

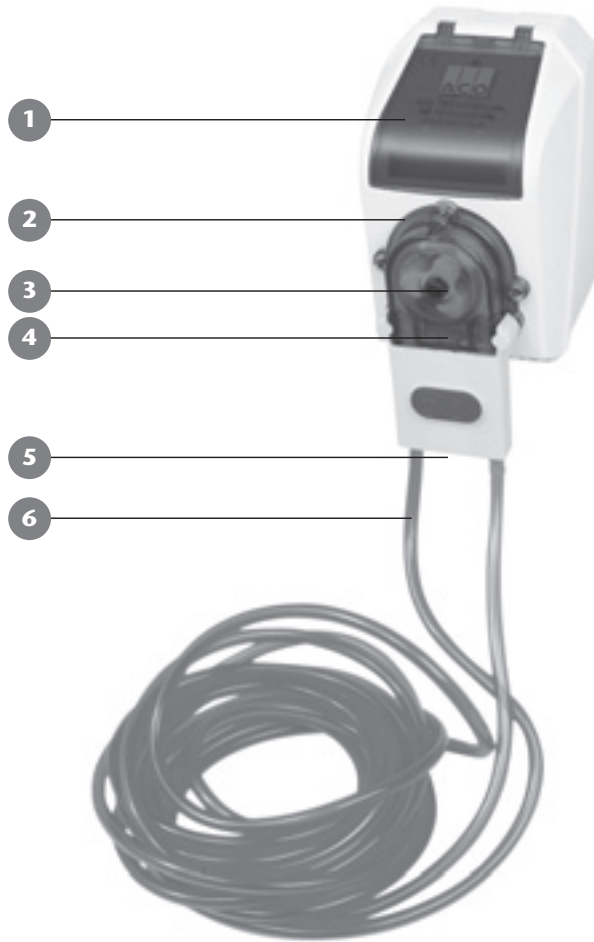
Features and benefits

MODD and BODD

(Mains operated drain dosing/Battery operated drain dosing)

Choice of mains or battery operated dosing units enables maximum operational efficiency of grease management system to be established quickly.

1. Microprocessor controlled dosing is programmed via convenient LCD display touch pad input panel for easy set up and programme modification where, for example, the operating environment changes due to seasonal variations.
2. Water resistant ABS Enclosure conforms to IP 66M for water and dust ingress prevention.
3. MODD unit delivers 210 ml per minute of biological activator, BODD-75 ml/per minute. Both units are programmable to match user requirements. Each unit is supplied PVC tubing, tube connectors and operating instructions.
4. MODD unit incorporates battery time-clock back up in case of power failure, BODD unit is operated by four 'D' cell batteries (not supplied) and is situated where no mains electricity is available.
5. MODD unit efficiently allows up to two traps to be dosed by one pump.
6. Precise delivery extends activator economy significantly over "manual dosing" methods.



Mounting frame

1. Manufactured in brushed grade 304 stainless steel to match other kitchen appliances.
2. Houses 5 litres of activator.
3. Versatile unit can be floor or wall mounted and has reversible door for right hand or left hand opening.
4. Pre-drilled apertures for mains feed and biological activator feed are supplied with blanking grommets.
5. Lockable door has slot aperture for convenient view of activator level.
6. Pre-drilled for wall mounting and MODD/BODD fixing.



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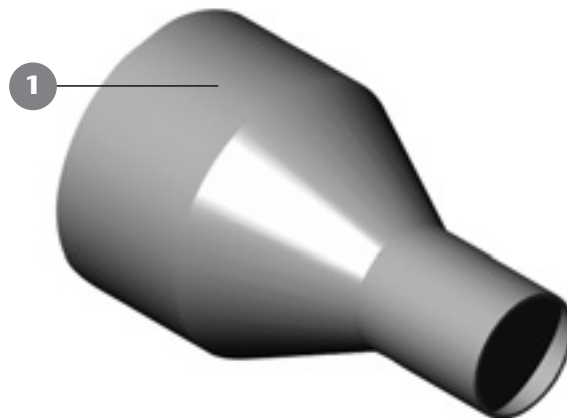
ACO Clear biological activator

1. ACO Clear biological activator introduces an enzyme that assists in breaking down fat, oil and grease deposits. Micro-organisms actively feed on fats present in the drainage system or grease trap.
2. The activator can be applied manually, pouring a prescribed amount into the drain directly, or as recommended, via MODD or BODD units.
3. Available in 5 or 20 litre containers.



Adaptor kit for free standing traps

1. 110 mm - 50 mm concentric reducer.

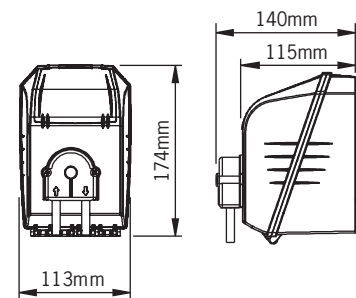


ACCESSORIES

Technical data

Mains/battery operated drain doser - MODD/BODD

Description	Part. No.	Pump spread ml/min	Power supply	Weight kg
MODD	49025	210	220/240V	1.5
BODD	49024	75	Battery type 'D'	1.0



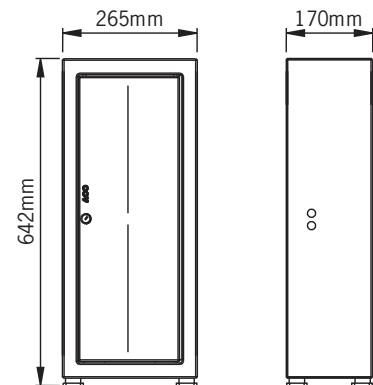
Mounting frame

Description	Part. No.	Weight kg
MF	402637	4.0



ACO Clear biological activator

Description	Part. No.	Volume l	Weight kg
ACO Clear 5 litres	49020	5	5
ACO Clear 20 litres	49022	20	20



Grease trap connection accessories

Model Ref	Part No	Weight kg	Description
FS110/50	402707	0.9	Kit comprises off two stainless steel 110 mm to 50 mm concentric male/male reducers. Depending upon the installation, flow capacity limitations may be experienced.

STAINLESS STEEL CHANNELS

INDUSTRIAL GULLIES

SHOWER CHANNELS

SANITARY RANGE

PLASTIC FLOOR GULLIES

BALCONY AND TERRACE DRAINS

STAINLESS STEEL PIPES

ACCESS COVERS

BACK FLOW PREVENTERS

GREASE SEPARATORS FREE STANDING/GROUND INSTAL.

BIOLOGICAL GREASE TRAPS

STAINLESS STEEL INFORMATION

OPERATION AND MAINTENANCE

Below ground polypropylene biological grease trap

Biological dosing regime

Once installed, grease trap performance can be optimised via the following procedure:

1. Establish total dosing time using table 1 opposite, referring to page 8 to arrive at 'meals per day'. Then convert the dosing times to seconds for either the MODD or BODD dosing units as appropriate (this facilitates the simple calculation below).
2. Establish hourly load on grease trap by considering daily average patterns for all facilities connected to the trap. Table 2 below gives an example of a sixteen hour period with a total capacity of 700 meals per day. Load percentages are shown in row A, row B multiplies load percentage by total dosing time for a MODD unit in order to arrive at the time to be entered into dosing unit programme at the start of that period. For example the unit should be programmed for 30 seconds running at 10 a.m., one minute at 2 p.m. and so on. Programme the unit accordingly.
3. Alternatively, where the load on the grease trap is variable, the dosing can be programmed at the end of the working period, preferably when the trap will not be used for a few hours.
4. Shock dosing of the grease trap is an important element to start the biological process. To rapidly establish a biomass within the grease trap, dose the system with 3 or 4 days of maintenance activator to begin the process, either by pouring ACO Clear activator directly through a sink at a quiet part of the working day when there is no drainage activity or by running the dosing pump in priming mode as per the instructions supplied with the pump.

Meals per day	ACO Clear (ml)	Dosing times - Seconds	
		MODD	BODD
50	50	0:14	0:40
100	100	0:29	1:20
150	150	0:43	2:00
200	200	0:57	2:40
250	250	1:11	3:20
300	300	1:26	4:00
350	350	1:40	4:40
400	400	1:54	5:20
500	500	2:23	6:40
600	600	2:51	8:00
700	700	3:20	9:20
800	800	3:49	10:40
900	900	4:17	12:00
1000	1000	4:46	13:20

Operation during first 2 weeks

1. Inspect sediment bucket daily at first to establish how often the bucket needs to be emptied. If the bucket fills rapidly (less than 2 weeks, for example), then it is necessary to provide other filtration upstream of the trap.
2. Inspect the contents of the trap - increase the dosing frequency and period if:
 - a. solidified grease is apparent on the surface and/or near the walls of the trap.
 - b. significant pools of oil are present on the surface.
 - c. flow is impaired at the outlet pipe. This can be established by removing the access point cap.

Ongoing operation

1. Adjust dosing period and frequency for

known seasonal variations - establish regular sediment bucket removal regime.

2. Drain, clean and inspect the trap twice annually or at more regular intervals if silt build up at the base of the trap exceeds 5 cm.

Trouble shooting

Once ongoing operation is established

ACO Biological Grease Traps should provide excellent service. Should problems become apparent, check the following variables and contact us for information.

- 1.) MODD operation, electricity supply and programming, battery if BODD is used.
- 2.) Pipelines from dosing unit.
- 3.) Load on trap in meals per day.
- 4.) Dosing period and frequency.
- 5.) Influent temperature and temperature within trap.

Table 1 - dosing times

Time	07:00	08:00	09:00	10:00	11:00	12:00	13:00	14:00	15:00	16:00	17:00	18:00	19:00	20:00	21:00	22:00	23:00	Total
A Percentage Load				15%				30%				20%			35%			100%
B Dosing Time (s)				30s				60s				40s			70s			200 seconds
Minutes/seconds for programming time																		
Programming Time (min./s)				0:30				1:00				0:40			1:10			3:20 min/s