

Mechanical Grease Separator Fact Sheet

How does it work?

A mechanical grease separator works by first passing the waste water through a strainer basket to remove any solids. The fats and oils are then separated using a specially coated wheel. The fat and oil is able to stick to the wheel as it spins through the waste water. As the wheel moves around it leaves the surface of the water where a wiper blade scrapes the fat and oil from the surface of the wheel. The fat and oil is collected in a channel which pours it into a bottle or container on the side of the machine. The bottle can be removed to empty the used fats and oils. A heater makes sure the fats and oils are liquid during this process to aid separation and transfer.

Maintenance

Mechanical Grease Separators require regular maintenance for good operation.

Every day:

- Empty the strainer basket into the rubbish bin. Rinse strainer before replacing.
- Empty fats and oils collection container into recycling bins.

Once a week:

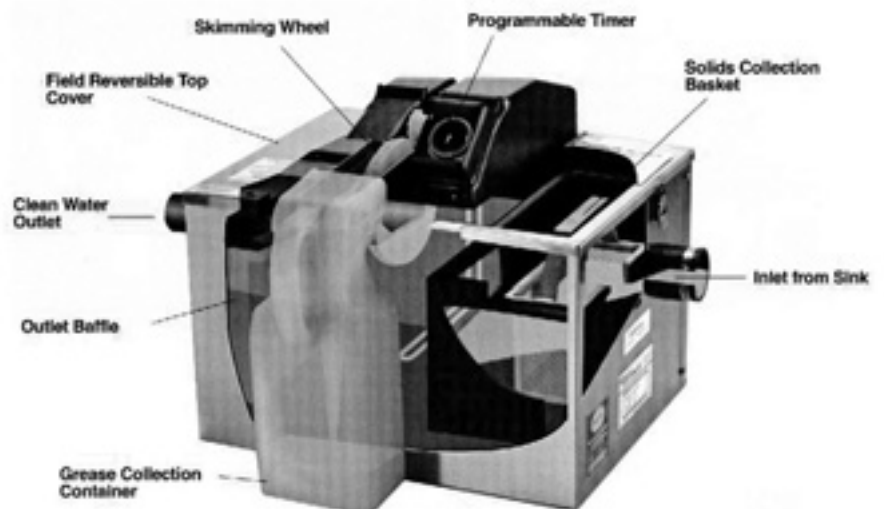
- Open the cover and clean the wiper blades and grease outlet trough.
- Check the timer is set properly – 15 minutes minimum, 1 hour maximum.

Once a month:

- Clean any sediment from the bottom of the main tank.

Inspections

An Environmental Health Officer or a Trade Waste Officer will visit you to ensure you are operating and maintaining your grease separator properly. They will inspect the condition of your grease separator and may ask questions about how it is used. You must keep records at your premises of how often it is cleaned. This is to show the inspector when they ask.



Cutaway Drawing of BIG DIPPER® W-200-IS