

WHY INSTALL A GREASE TRAP?

A Grease Trap is a device that traps fats, oils and greases, (FOG), present in kitchen wastewater. FOG is found in waste from cooked meats, cooking oils, and dairy products such as butter, milk and cheese. FOG is a domestic waste that will lead to damage of drainage systems and cause environmental pollution if allowed to escape to natural watercourses. FATBUSTA grease traps will prevent FOG from entering your drainage system.



- PREVENTS FOG & FOODWASTE BLOCKING DRAINS
- SMALL & COMPACT
- EASY TO INSTALL
- UNDERSINK OR EXTERNAL
- INCLUDES SOLIDS BASKETS
- SIMPLE BUT INTELLIGENT DESIGN
- PORTABLE & LIGHT WEIGHT
- IDEAL FOR B&B'S & DOMESTIC KITCHENS
- 3 MONTHS FOG REDUCTION SACHETS SUPPLIED FREE WITH ORDER



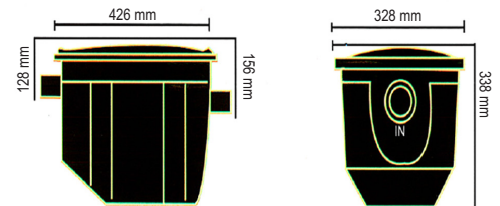
"Fits under most domestic sinks"



"Includes solids basket"



"Use solution 250 to help remove grease"



PRODUCT OF FM ENVIRONMENTAL LTD

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HOW DOES THE FATBUSTA DOMESTIC GREASE TRAP WORK?

All wastewater from kitchen sinks will be filtered by the FatBusta before discharging into the drainage system.

1. Solids Interception

Solid waste & food residue is filtered first and trapped inside the perforated strainer basket.

2. Fats Oils and Grease (FOG) Separation

FOG is lighter than water and will naturally rise to the surface allowing it to separate out. The FOG remains trapped behind specially designed barriers inside the system, while the treated water exits into the drainage line.

3. User Maintenance

The solids basket will require daily inspection and emptying if full. The floating FOG trapped inside the secondary chambers will require manual removal, typically every 5-7 days. Additionally a FOG treatment solution can be used to further reduce trapped waste, delaying the interval between clean outs. For this purpose we recommend "Solution 250," as supplied by WRT. Please contact FM Environmental Ltd for further details.

Proven Product to STOP Fat's Oils and Grease



All drawings on this brochure are guidelines and are subject to change. Always request the latest drawings from your suppliers.

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