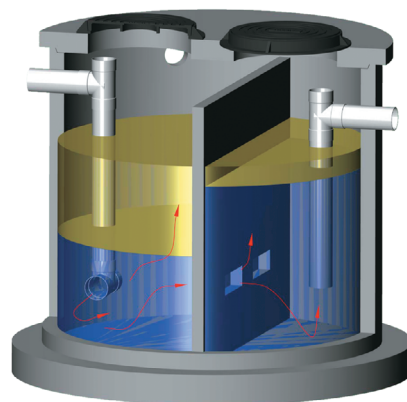


Humes Grease Interceptor



To suit a range of commercial applications

The new, modular **Humes Grease Interceptor** is the result of a redesign in consultation with four territorial authorities, Rotorua, Waipa, Hamilton and Taupo. This improved configuration was developed to overcome limitations usually associated with traditional, rectangular grease traps including limited range of available sizes, limited depths to inlet/outlet pipe inverts, and non-trafficable lids.

Regional Trade Waste Bylaws require commercial operations to reduce (if not eliminate) the quantity of animal / vegetable fat by-products (grease) and suspended solids from their trade waste prior to it discharging into the public wastewater system. **Humes Grease Interceptors** are hydrodynamic separation devices that provide a range of treatment volumes and physical configurations to suit a large range of commercial applications.

For example, commercial kitchen dishwashers typically discharge trade waste to a grease interceptor at elevated temperatures in excess of 80°C. The principal fats that are likely to be present in a commercial kitchen trade waste discharge, and their associated melting points, are as follows:

Mutton Fat (42-46°C), Beef Fat (42-44°C), Bacon / Pig Fat (30-110°C), Butter (42°C), Margarine (54°C)

To achieve effective separation of grease there are two basic criteria to be fulfilled:

- provide a sufficiently long flow path that allows grease to rise above the outlet take point, and
- cool the temperature of wastewater to less than 40°C prior to discharging into the receiving wastewater sewer.

Humes Grease Interceptor achieves increased retention time within the unit and eliminates short-circuiting of flow by diverting the incoming flow circumferentially around the interior of the primary chamber rather than straight through. The design also helps to reduce the amount of turbulence in the primary chamber, thus avoiding re-suspension of retained solids. By utilising a range of diameters interceptor capacities can be provided in 500 litre increments to designers looking to appropriately size a grease interceptor to effluent flow rate and concentrations.

Lids are available in light duty (non-vehicle traffic) and heavy duty (vehicle traffic to 0.85HN) to allow greater flexibility of placement on site and adjustment rings allow greater flexibility when considering depth to inlet/outlet pipe invert.

Item	Description
05040	GT500L Grease Interceptor
05041	GT1000L Grease Interceptor
05042	GT1500L Grease Interceptor
05043	GT2000L Grease Interceptor
05044	GT2500L Grease Interceptor
05045	GT3000L Grease Interceptor

Buyers and users of the products described in this brochure must make their own assessment of the suitability and appropriateness of the products for their particular use and the conditions in which they will be used. All queries regarding product suitability, purpose or installation should be directed to the nearest Humes Sales Centre for service and assistance. © Fletcher Concrete and Infrastructure Limited 2006. Printed 10/07.



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