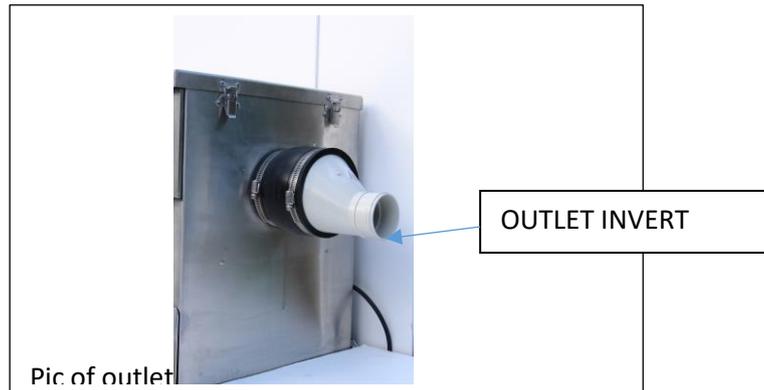


## GETTING THE BEST OUT OF YOUR MACTRAP GREASE BOSS

### *Is your MACTRAP Grease Boss installed correctly? 3 things to check:*

1. Inlet – is there an unobstructed flow (Excluding filter in sink and P trap) from the sink into the Grease Boss?
2. Outlet – is the outlet weir correctly positioned (ie is the waste pipe invert set to the bottom of the outlet). If it is not, then the waste water cannot flow out easily and this can cause flooding.



3. Do all the pipes leading to and from the Grease Boss have a fall of at least 25 degrees.
4. Is there a means to prevent sewerage backflow smell coming back into the Greasetrap.

### *Are all solids kept out of the Grease Boss?*

If solids are allowed to get into the trap, there is no way for them to escape. So they build up over time and can smell until they are removed.

Install a good permanent filter in each sink/Fat oil and grease (FOG) source feeding into unit – it will reduce the amount of servicing your trap will need.

The more rubbish you keep out of the unit, the higher the performance and less maintenance with associated costs



### *Do you keep your filter basket clean?*



Open  
filter  
drawer  
door and  
pull out  
filter



Check your filter basket at least twice daily for the first 2 or 3 days to see how quickly it fills with solids. *Keeping the level of solids down means you will prevent these spilling over into the tank.*

After a few days you will be able to assess how much solid waste is being caught in the filter basket and how often you need to empty it to avoid overflow into the tank.

### ***How to empty the filter basket***

Open the door carefully, checking that there is no overflow solids from the basket which have been caught in the bottom of the door panel.

Remove the filter basket and tip contents into a rubbish bin. Lightly tap the basket to dislodge any solids sticking to the mesh.

When washing the filter, remember to put the plug in the sink, otherwise any remaining solids will go straight into the unit. Replace the filter before emptying the sink.

Note:

To control smell and the build-up of tiny food particles, flush the unit occasionally with a sink full of hot water. This is particularly relevant for outlets with milk products (such as coffee shops). Milk fats cannot be removed by any type of grease trap so to help prevent 'old milk' smell we suggest wiping out coffee cups with a paper napkin or similar before rinsing in the sink.

### ***How to use the pump out option***

(If your unit does not have a pump out option, these can be retrofitted to the Grease Boss 216 model).



The pump out option enables users to occasionally empty and flush out the unit. (You may want to do this to eliminate odour build up). It may also reduce the frequency of external pump outs.

The pump out programme will not activate until the oil extraction cycles has been completed. As this usually takes place between 2am and 4am the prime time for pump out is 5 hours after this cycles is complete. We recommend that carrying out the pump out is done at the start of the day (ie before 9am).

### ***How to clean the wiper blades***

The internal wiper is fixed in position and should only require removing and servicing when your 6 monthly service is carried out.

Image of internal wiper



The external wiper may need cleaning daily or weekly, depending on how much solid build up there is. As with the filter, check a few times each day for the first few days of operation to assess how much build up occurs and use this as a guide to how frequently you will need to clean the wiper. When you replace the wiper back in the unit – check to make sure it is back in the correct position. (The edge of the wiper should be resting on the roller)



Pic of external wiper blade

***Remember***

***Less rubbish going into the unit = less cleaning, less smell, less maintenance cost 😊***