

Case Study – Basement Location of Grease Traps

This was a planned replacement of three mild steel grease traps which had been in service for some years. The units were sited in a restricted access basement area servicing the kitchens of this head office complex catering for a large work force.

The existing units had become ineffective in providing trouble free grease management control.

Catering Waste Solutions were consulted by the site management team and won the tender for the decommissioning of the existing system and supply, installation and maintenance of the new grease management system.

Decommissioning of Existing Mild Steel Grease Traps

Waste was removed from existing units using our mobile vacuum units, essential in this restricted access basement, before they were decommissioned and prepared for removal and disposal.



Original mild steel grease traps are vacuum cleaned and waste removed before decommissioning



Old units decommissioned and prepared for removal from site and environmental re-cycling

New Stainless Steel Grease Trap Installation

The site was prepared for the installation of the replacement stainless steel units which included the preparation of the ground work and basement ceiling anchor tie fixings, pipe work and drainage.

Pipe work was installed to allow grease digestion solution to be replenished from a remote access point away from the restricted basement area. The grease digestion solution was programmed to be automatically dosed into each of the three new stainless steel grease traps.

Method statements and risk assessment documents were agreed in advance and all work was completed in strict compliance.



The first of the new units is prepared for installation.

The installation was carried out during the weekend with no disruption to the operation of the kitchen facility.



The new stainless steel grease trap units installed with the automatic grease digestion dosing systems

The units were fully tested before the engineers left the site and all work signed off by the site management team. The modern air and water tight stainless steel units are corrosion free and designed for biological grease digestion dosing and professional maintenance.