

## INSTRUCTION MANUAL

Artikel-Nr	Kapazität	Gewicht (kg)
458-1800	30L   14L Useful	12
458-1805	50L   23L Useful	16
458-1810	80L   42L Useful	21,5
458-1815	100L   55L Useful	26
458-1820	250L   160L Useful	43



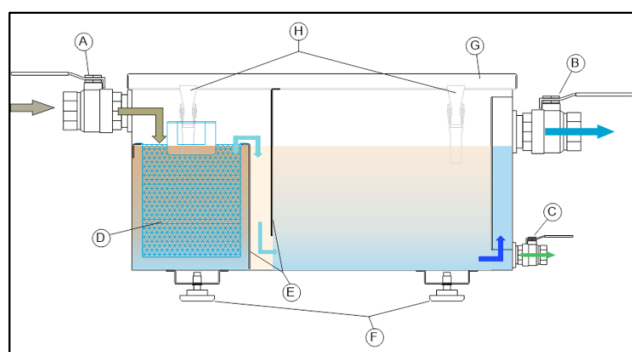
### OPERATING and USING INSTRUCTION

The Fat Separators/Grease Traps are fully constructed in stainless steel, easy to instal, use and clean.

Grease traps work on the basis that animal fats and vegetable oils (grease) are 10 to 15 percent less dense than water and that grease won't mix with water. Thus, fats and oils float on top of water.

When wastewater enters a grease trap, the flow rate is reduced enough so the wastewater is given enough time to cool and separate into 3 layers. The grease rises to the top inside the interceptor and is trapped using a system of baffles.

Larger solid waste is deposited in the debris collection filter and smaller ones are deposited at the bottom of the box, which allows clear water escaping under an outlet baffle.



#### Legend

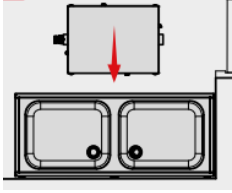
- A) 1" ½ ball valve (water inlet)
- B) 1" ½ ball valve (water outlet)
- C) ¾" ball valve (drain ball valve)
- D) debris filter
- E) grease separators
- F) adjustable feet
- G) removable cover
- H) Locking clamps

### Important Recommendation

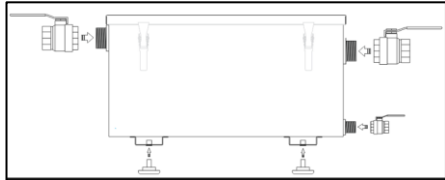
For efficient operation of the grease trap, it is recommended to first separate food waste from plate scrapings, utensil cleaning, etc. and to avoid bulk discharge of waste cooking oils directly into the galley drainage system. This will help to prevent clogging of the trap. Ensure easy maintenance and trouble-free operation.

## PRODUCT INSTALLATION

Place the product in the allocated area



Screw on the feet and level the product. Connect the 3 ball valves and the water inlet and outlet tubes



## MAINTENANCE

Over time, solids and grease build-up, and if left to accumulate for long enough they can start to escape through the outlet and in some circumstances, they can back-up through the inlet.

For this reason, the trap must be cleaned out on a regular basis as follow:

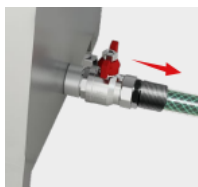
Remove the cover, take out the debris collection filter and empty the solid waste into the appropriate garbage bin.



Empty the content of the fat separator into a proper container.



Connect the drain valve to the drainage system and wash the inside of the grease trap with clean water and grease-fighting detergent. The debris filter can be washed in the dishwasher.

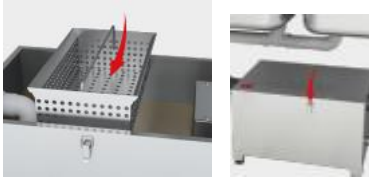


**Important Note:** For a complete cleaning the fat separator and the filter can be washed in the **Immersion Tanks** (if available in the place) with the recommended detergent.

**Produced by:**  
**Xdome - Electrodomésticos, Lda**  
Praceta S. Francisco, 12 1º  
4420-315 Gondomar46446  
Portugal  
Tel.+351 224 500 071 | [www.xdome.pt](http://www.xdome.pt)

**Distributor:**  
**Saro Gastro-Products GmbH**  
Sandbahn 6  
Emmerich am Rhein  
Germany  
Tel. +49 (0) 2822-9258-0 / [www.saro.de](http://www.saro.de)

Put in place the clean debris filter and close the fat separator by locking the cover



The time between cleaning / pumping out the trap will depend on the amount of wastewater produced and the size of the grease trap but it is usually every 2-4 weeks.

## **WARRANTY & LIABILITY**

The warranty is valid for 1 year from the date of purchase and covers defects of origin, whether material or manufacturing.

Manufacturer is not liable for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.