

INTRODUCING

Ocean Drain Safe



GREASE TRAP

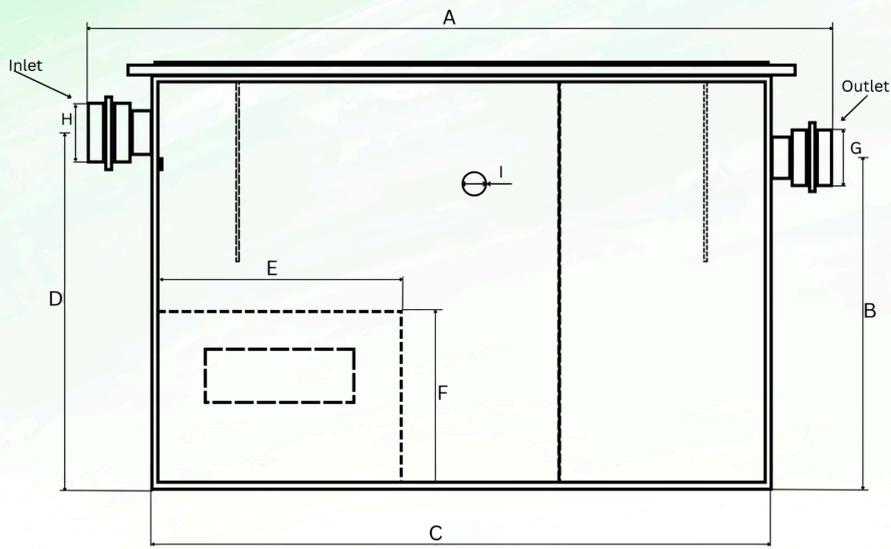
Grease trap captures and separates fats, oils, and grease from wastewater in kitchens or food processing facilities. Made from durable, lightweight materials LLDPE, easy to install, and require regular maintenance to prevent blockages. They're essential for protecting plumbing and ensuring regulatory compliance.

Applications

- **Restaurants, hotels, cafeterias:** Large food quantities produce grease requiring effective grease trap installation.
- **Schools, hospitals, commercial buildings:** High grease output from kitchens necessitates grease trap usage.
- **Dairies, slaughterhouses, food-processing plants:** Grease and fats by-products require efficient grease trap management solutions
- **Gasoline stations, auto repair shops:** Flammable waste materials need treatment with grease traps for safety.
- **Laundries, dry-cleaning plants:** Chemical and grease waste from operations require proper grease traps.
- **Machine shops, industrial sites:** Flammable, volatile wastes need treatment, making grease traps essential tools.
- **Chemical processing industries:** Require grease traps to handle hazardous, greasy, and chemical waste.
- **Fish preparation areas:** Grease and organic waste from fish processing require grease traps.
- **Commercial kitchens:** Grease traps manage grease buildup to prevent plumbing blockages.

Salient Features

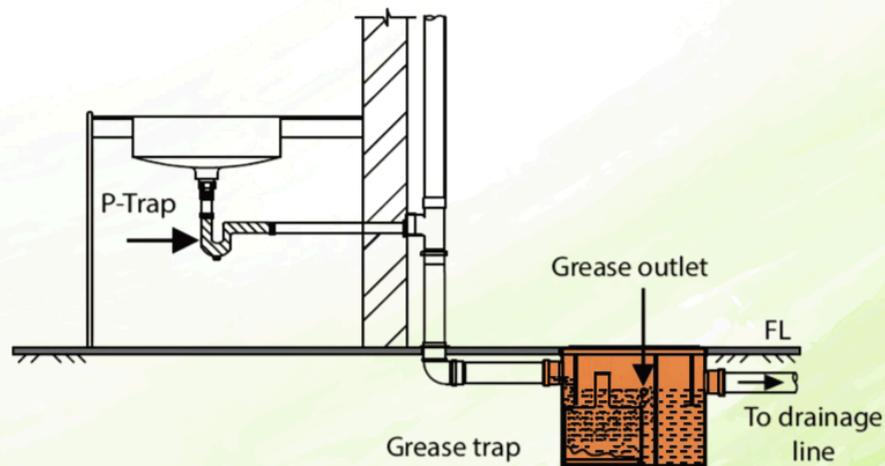
- # Resists aggressive grease and oil.
- # Easy to maintain and cost-effective.
- # Space-saving and ready to use
- # Efficient Performance on grease separation
- # Suitable for indoor and outdoor use.
- # Quick and simple setup.
- # For easy disposal of solids.
- # Cost effective design



A- 665, B- 315,
C- 520, D-340,
E- 255, F- 200
G& H- 63
I- 25mm(Grease/ Oil
removal tap)
Capacity: 50Litres
All Dimensions are in mm

Drain Safe Grease Trap Installation Guidelines

- 1.Placement:** Install the grease trap on a flat, solid surface, either sitting on the floor, recessed, or flush with the floor. Ensure sufficient space for maintenance and grease removal using a bucket or container.
- 2.Support:** The unit should rest on a level surface or be suspended with full support from below. Ensure the supports can handle the full weight of the unit when filled with water and FOG (fats, oils, and grease). The trap must be independently supported to avoid stress on fittings.
- 3.Orientation:** Do not install the trap backwards. The baffle is typically on the outlet side. Position the trap as close as possible to the source of FOG-laden water.
- 4.Solid Waste Collection:** Ensure space for periodic removal and cleaning of the waste collection bucket.
- 5.Inlet and Outlet:** Use rubber seal joints for secure connections.
- 6.Ventilation:** Vent the inlet and outlet to prevent airlocks or back pressure, as per local codes.
- 7.Backfill:** Fill the trap with water, cover it with a lid, and backfill with light sand, avoiding sharp stones to prevent damage.



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