



# GREASE RECOVERY DEVICES

Prepared By :  
**THE GREASE COMPANY**



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# GREASE MANAGEMENT DONE RIGHT...

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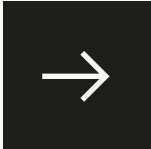
GREASE TRAP

DRAIN CLEANING

THE GREASE COMPANY

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# About Us

## THE GREASE COMPANY

Welcome to The Grease Company, your premier partner in grease waste management, used cooking oil recycling, and drain cleaning services tailored specifically for commercial kitchens. With over 15 years of experience working alongside hospitality experts, we have developed a deep understanding of the unique challenges faced by the food service industry. Our mission is to support your business by ensuring that your kitchen operates smoothly and efficiently, allowing you to focus on delivering exceptional service to your customers.

We recognize that a clean and well-maintained kitchen is essential for any successful food service operation. That's why we offer a comprehensive range of specialty services designed to meet the specific needs of your establishment.

### **Our Specialty Services Include:**

- **Efficient Grease Trap and Interceptor Cleaning** - We specialize in the thorough cleaning and maintenance of grease traps and interceptors. Our team utilizes advanced techniques and equipment to remove accumulated fats, oils, and solids, ensuring that your systems operate at peak efficiency and comply with local regulations.
- **Used Cooking Oil Collection** - Our used cooking oil recycling service provides a convenient and environmentally responsible solution for managing your waste. We offer regular collection services, ensuring that your used oil is disposed of properly and recycled into valuable products, such as biodiesel.
- **Drain Cleaning Services** - Clogged drains can disrupt your kitchen operations and lead to costly downtime. Our drain cleaning services are designed to keep your plumbing clear and flowing smoothly. We use state-of-the-art equipment to diagnose and resolve any blockages, ensuring that your kitchen remains operational.

### **Our Commitment to You**

At The Grease Company, we believe that our success is directly tied to the success of our clients. We are dedicated to building long-lasting relationships with our customers, providing them with the support they need to thrive in a competitive industry. Our team is always available to answer your questions, provide guidance, and offer solutions tailored to your specific needs.

We understand that every kitchen is unique, and we take the time to assess your individual requirements to deliver customized solutions that work for you. Our commitment to quality service and customer satisfaction sets us apart from the competition.



## INTRODUCTION

In commercial kitchens and food service establishments, fats, oils, grease and solids (commonly referred to as FOGS) are unavoidable byproducts of cooking and food preparation. Without proper management, FOG can cause major issues in the plumbing and municipal sewer systems. To prevent these issues, grease traps and grease interceptors are essential. These devices help to remove and separate FOGS from wastewater, preventing it from entering sewer systems where it can solidify and cause blockages. In this guide, we will dive deep into the difference between grease traps and grease interceptors, how they work, and why regular maintenance is critical. This comprehensive guide will also address frequently asked questions and offer practical advice on maintaining a grease trap or interceptor.

## WHAT'S THE DIFFERENCE

Although grease traps and grease interceptors serve the same purpose—capturing and removing FOG before it enters the sewer system—there are notable differences between the two.

## GREASE TRAPS (300 GALLONS OR LESS)

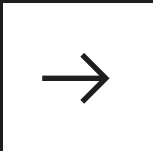
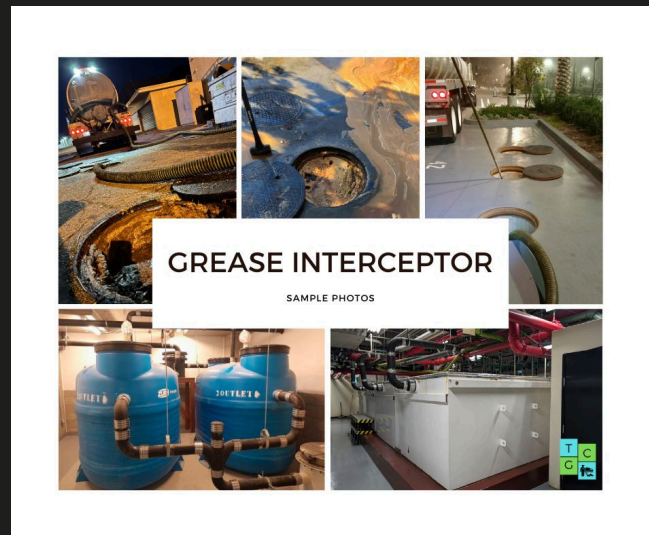
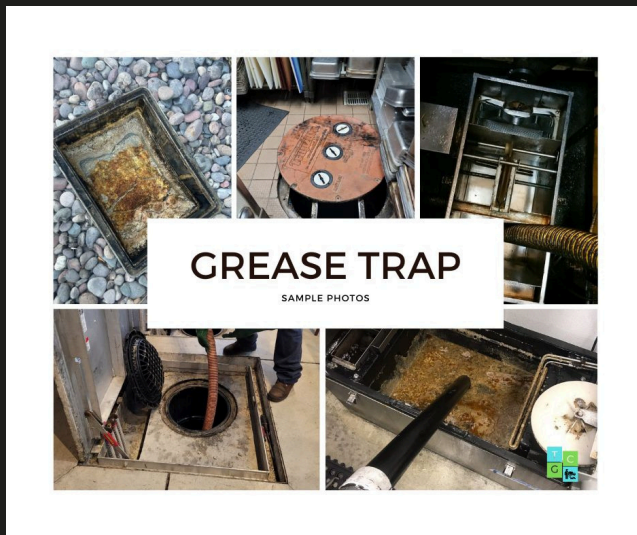
- **Location:** Grease traps are typically installed indoors, closer to the kitchen plumbing, such as underneath sinks or adjacent to dishwashers and floor drains. They are often placed near sources where smaller quantities of FOGs are produced.
- **Capacity:** Grease traps are smaller in size, with capacities ranging from 20 to 50 gallons per minute (GPM). This makes them suitable for smaller establishments, such as cafes, delis, and smaller restaurants, where wastewater flow is relatively low.
- **Usage:** Grease traps are ideal for operations where the kitchen is compact, and the amount of grease produced is moderate. These traps are suitable for smaller venues with limited space, as they are easy to install in tight areas.
- **Maintenance:** Due to their smaller capacity, grease traps require frequent cleaning, sometimes as often as weekly or monthly, depending on usage. If not cleaned regularly, they can become overwhelmed, causing FOG to flow into the drainage system.



## GREASE INTERCEPTOR (GREATER THAN 300 GALLONS)

- Location: Grease interceptors are usually installed outdoors, underground, typically outside the building in an accessible area. Their size allows them to handle larger volumes of wastewater and FOG, making them more suitable for large establishments.
- Capacity: These devices are much larger than grease traps, with capacities that can range from 100 gallons to 1000 gallons per minute or more. They are used in larger restaurants, hotels, food processing plants, and commercial kitchens with high flow rates.
- Usage: Grease interceptors are ideal for facilities where there is significant wastewater flow and a high volume of grease production. They are the preferred choice for larger operations that need to meet strict municipal codes.
- Maintenance: Because of their larger size, grease interceptors do not need to be cleaned as frequently as grease traps. However, they must still be serviced regularly (every 3-6 months) to prevent FOG build-up and ensure proper functioning.

## SAMPLE PHOTOS



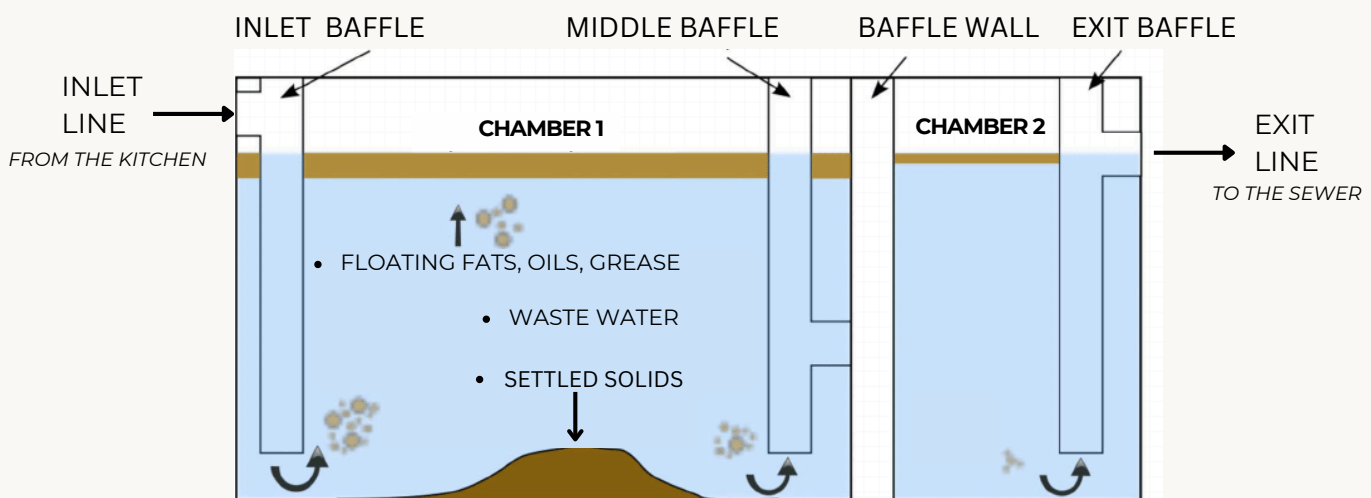


## How a Grease Trap or Interceptor Works (Traditional Non Mechanical)

A grease gravity device is a type of FOGS waste recovery system that uses natural gravity separation to capture fats, oils, grease, and solids from wastewater. Ideal for larger-scale operations, this device works by slowing down the water flow, allowing grease and oils to float while solids sink to the bottom. With no moving parts, it is highly durable and requires minimal maintenance. Its larger capacity makes it suitable for commercial kitchens and facilities with high wastewater volumes.

- **Entry:** FOGS-contaminated wastewater flows from the kitchen into the grease trap/interceptor to begin the separation process.
- **Gravity Separation:** Inside, FOG rises to the surface while heavier solids settle at the bottom, allowing cleaner water to continue flowing.
- **Chambers (if applicable):** Larger systems may have multiple chambers to further separate and trap grease, providing extra time for efficient separation.
- **Baffles/Standpipes:** Baffles slow down water flow, ensuring FOGS stays trapped and preventing backflow into the kitchen or escaping into the sewer.
- **Sample Box (if applicable):** Some units include a sample box for city inspectors to verify that the water exiting the system meets regulatory standards.
- **Discharge:** Treated wastewater exits the grease trap and flows into the sanitary sewer system, free of grease and solids, reducing the risk of blockages.

Regular maintenance is required to remove accumulated grease and solids for proper functioning and compliance.



A grease trap or grease interceptor is considered full when the total amount of Fats, Oils, Grease, and Settled Solids (FOGS) reaches 25% of its capacity. If this level is exceeded, it can lead to several issues, including blockages in the drainage system, overflows that may result in costly cleanups, and potential violations of local regulations. Regular maintenance and monitoring are essential to prevent these problems and ensure compliance with health and environmental standards.



## The Significance of Maintaining Grease Traps and Interceptors

Over time, both grease traps and interceptors will become full of FOG and solid waste. As a general rule, when the grease trap or interceptor reaches 25% of its capacity with grease and solids, it needs to be cleaned. Failure to clean the device regularly will lead to a variety of negative consequences.

### Why Regular Cleaning is Crucial:

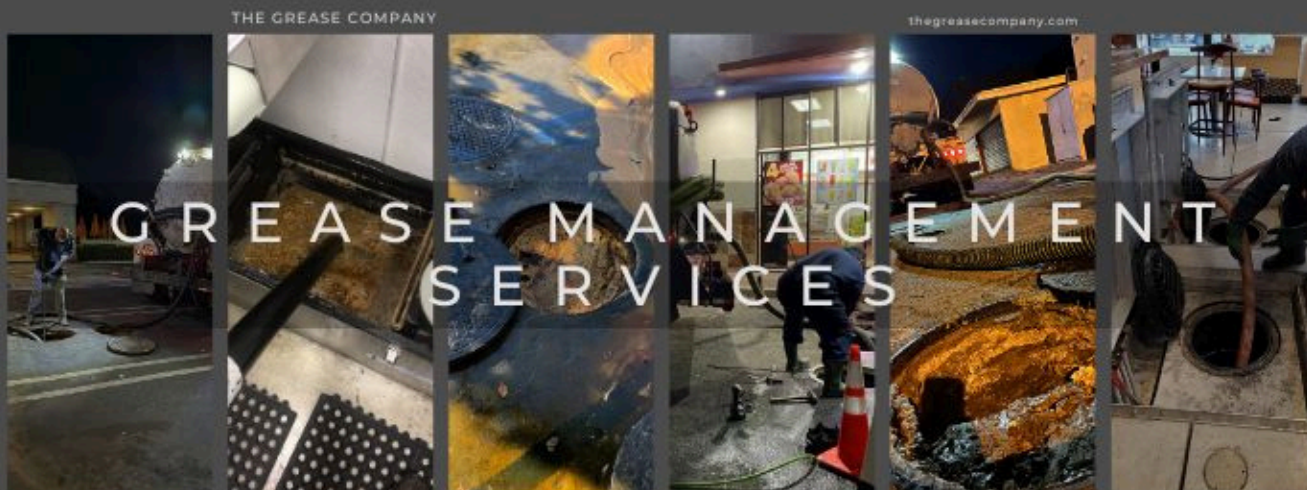
- **Clogged Drains and Plumbing Blockages:** When grease builds up inside the grease trap, it eventually hardens and blocks the drainage system. This can cause slow drainage in sinks and dishwashers, leading to water backups that can flood kitchen floors. If left unchecked, it can even clog the main sewer line, resulting in expensive emergency repairs and potential service disruptions.
- **Unpleasant, Pervasive Odors:** Grease that isn't properly disposed of will start to decompose, emitting foul odors that can quickly spread throughout the kitchen and dining areas. These unpleasant smells can create a negative dining experience for customers, and even drive away business, impacting your restaurant's reputation.
- **Health Code Violations:** Overflowing or poorly maintained grease traps create unsanitary conditions that can increase the risk of food contamination. This is a major concern for health inspectors. A grease trap overflowing onto kitchen floors or workspaces can easily lead to violations of local health and safety regulations, risking hefty fines or temporary shutdowns until the problem is resolved.
- **Costly Plumbing Repairs:** Over time, grease and debris buildup in pipes can cause serious damage to your plumbing system. This can lead to more frequent clogs, burst pipes, or even the need for entire system replacements. Repairing or replacing these components can cost thousands of dollars, far more than regular grease trap maintenance would.





## The Significance of Maintaining Grease Traps and Interceptors (Continued)

- **Hazards to the Public and Environmental Contamination:** When a grease interceptor overflows, the grease can escape into streets and enter storm drains, which leads directly into local waterways. This not only contaminates the environment but also creates slippery and hazardous conditions for the public. Municipalities have strict regulations against this, and businesses can face heavy fines and penalties for allowing grease to enter storm drains and public spaces.
- **Unexpected Business Closures:** Severe blockages or overflowing grease traps can force your restaurant to shut down unexpectedly, disrupting business and resulting in lost revenue. The downtime can extend depending on the severity of the issue and the time required to fix the plumbing or restore compliance with health and safety regulations.
- **Fines and Legal Consequences:** Many local and state regulations mandate regular grease trap cleaning and maintenance to protect public health and the environment. Failure to comply can lead to citations, fines, or even legal actions against the business. Persistent violations may lead to more severe consequences, such as revocation of business licenses or permanent closure.



**HOW OFTEN SHOULD A GREASE TRAP OR INTERCEPTOR BE CLEANED?**

Grease traps should typically be cleaned every 1 to 3 months, depending on the level of usage. Grease interceptors may require cleaning every 3 to 6 months, but the frequency can vary based on the volume of grease produced and local regulations. It is important to monitor the device and clean it as soon as the FOG level reaches 25% of its capacity.

**WHY IS THE GREASE TRAP OR INTERCEPTOR OVERFLOWING?**

Overflowing usually occurs when the trap or interceptor is full of grease and solids, surpassing its capacity. This prevents proper separation and causes FOGS to back up into the plumbing system. Overflow can also occur if the device is undersized for the operation or if there is a blockage in the inlet or outlet pipes.

**WHY ISN'T WATER FLOWING INTO THE GREASE TRAP OR INTERCEPTOR?**

A lack of water flow can be due to a blockage in the inlet pipe, a full grease trap, or improper installation. If the water flow is restricted, it is important to check for blockages and ensure the trap is regularly maintained.

**WHAT SIZE OF FOG CONTROL DEVICE DO I NEED TO INSTALL?**

The size of the grease trap or interceptor you need depends on the size of your kitchen, the volume of water flowing through your plumbing, and the amount of grease produced. Most cities have specific requirements based on the size of the establishment and its FOG production, so it's essential to check with your local municipality or plumbing authority.



## HOW MUCH DOES IT COST TO CLEAN A GREASE TRAP OR INTERCEPTOR?

Cleaning costs vary based on the size, condition, and location of the device.

## DO I NEED A GREASE TRAP OR GREASE INTERCEPTOR?

The requirement for a grease trap or interceptor depends on your local regulations. Most cities require food establishments to have one or the other to prevent FOG from entering the sewer system. Always check with your city's wastewater authority to ensure compliance.

## MY GREASE TRAP / INTERCEPTOR WAS PUMPED WHY IS IT FULL AGAIN?

A grease trap or interceptor may appear to be "full" shortly after being pumped, but this is often due to the nature of how these gravity-based devices work. Grease traps and interceptors rely on gravity to separate fats, oils, grease, and solids (FOGS) from wastewater. Once the device is emptied and reaches its rated capacity, every incoming amount of liquid forces an equal amount of filtered wastewater to flow out. The trap must contain water to help separate FOGS effectively, so while it might look full, much of that volume may just be wastewater.

## WHY IS LIQUIDS COMING OUT OF THE TOP OF MY GREASE RECOVERY AFTER IT WAS JUST PUMPED A FEW DAYS AGO?

If you've recently had your grease trap or interceptor cleaned and it's still overflowing, it could indicate a blockage in the plumbing line. While pumping clears the trap, blockages further along the line may restrict proper flow, leading to backups even after service.

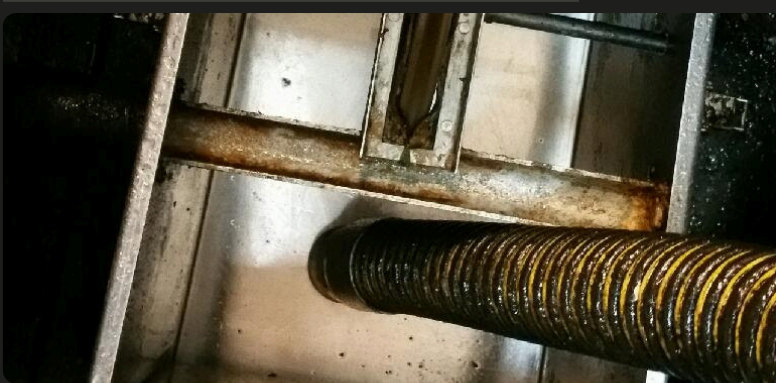


# ALL IN ONE SOLUTION

**DRAIN SERVICE**



**GREASE TRAPS**



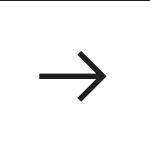
**INTERCEPTORS**



**USED COOKING OIL**



The Grease Company offers a complete range of grease management services, including grease trap and interceptor pumping, used cooking oil collection, drain cleaning, and spill cleanup. Our expert team keeps your commercial kitchen operating smoothly and in full compliance, ensuring a clean and safe environment for your business.





# Curious? Feel Free To Reach Us

## PHONE

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## EMAIL

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## WEBSITE

www.thegreasecompany.com

## LOCATIONS SERVED

Los Angeles County, Ca  
Orange County, Ca  
San Bernardino County, Ca  
San Diego County, Ca  
Riverside County, Ca  
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