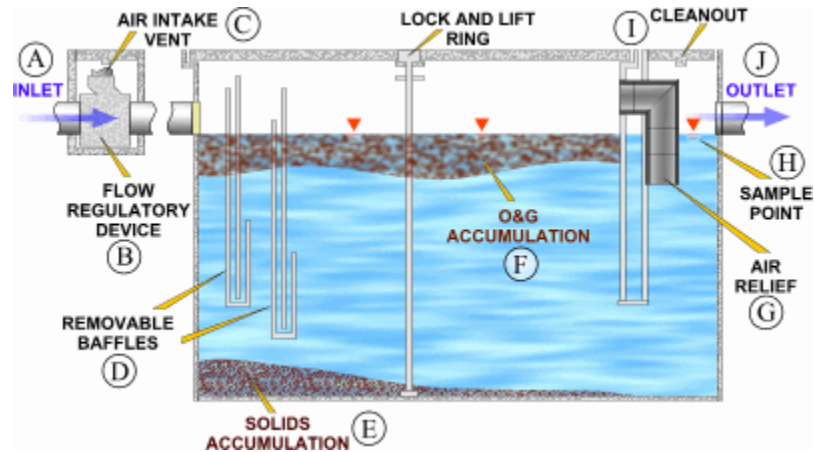




City of Bloomington

Utilities Department

## Grease Trap Mechanics



- These devices are typically compact under-the-sink units located near food preparation areas.
- Flow from all grease-contributing sinks and other kitchen fixtures enters the grease trap (A).
- An approved flow control or restricting device is installed to restrict the flow entering the grease trap to its rated flow capacity (B).
- An air intake vent allows air into the open space of the grease trap to prevent siphonage (C).
- The baffles (D) slow the velocity of the incoming water, allowing the suspended oil and grease to separate and float to the surface (F), while food solids are deposited on the bottom of the trap (E). This helps to prevent grease from leaving the grease trap and moving further downstream where it can cause blockage problems.
- The floating material (F) and settled solids (E) will be removed during routine grease trap cleaning. Grease traps require frequent maintenance, from every day to every few weeks, depending on the nature of the facility.
- Air relief is provided to maintain proper air circulation within the grease trap (G).
- Some grease traps have a sample point at the outlet end of the trap to sample the quality of the grease trap effluent (H).
- A cleanout is provided at the outlet, or just downstream of the outlet, to provide access into the pipe to remove any blockages (I).
- The water exits the grease trap through the outlet pipe and continues on to the sanitary sewer system (J).