

YYSY-PUCC-TT32239_2

Stainless Steel Top-Entry Grease Trap Filter User Manual

Model: YYSY-PUCC-TT32239_2 | Brand: Generic

1. INTRODUCTION

This manual provides comprehensive instructions for the installation, operation, and maintenance of your new Stainless Steel Top-Entry Grease Trap Filter. Designed for efficient oily water treatment, this separator is ideal for various commercial and industrial applications, including restaurant kitchens and hotels. Proper use and maintenance will ensure optimal performance and longevity of the unit.

2. PRODUCT OVERVIEW

The Grease Trap Filter is a compact, gravity-based mechanical oil-water separator constructed from durable stainless steel. It is designed to prevent clogs by effectively separating fats, oils, greases (FOG), and solid particles from wastewater before it enters the drainage system.

2.1 Key Features

- **Durable Construction:** Made from high-quality stainless steel, resistant to rust and corrosion.
- **Efficient Separation:** Effectively separates FOG and solid particles from wastewater.
- **Removable Filter Basket:** Facilitates easy collection and disposal of waste.
- **Sealed Lid:** Ensures secure containment and efficient filtration.
- **Easy Installation:** Simple interface connection for quick setup in various environments.
- **Low Maintenance:** Designed for easy cleaning and upkeep.
- **Versatile Application:** Suitable for kitchens, restaurants, factories, schools, and small sink/dishwasher applications.

2.2 Product Components

The unit consists of the main stainless steel body, a removable filter basket, a sealed lid, an inlet, an outlet, and a drain valve.

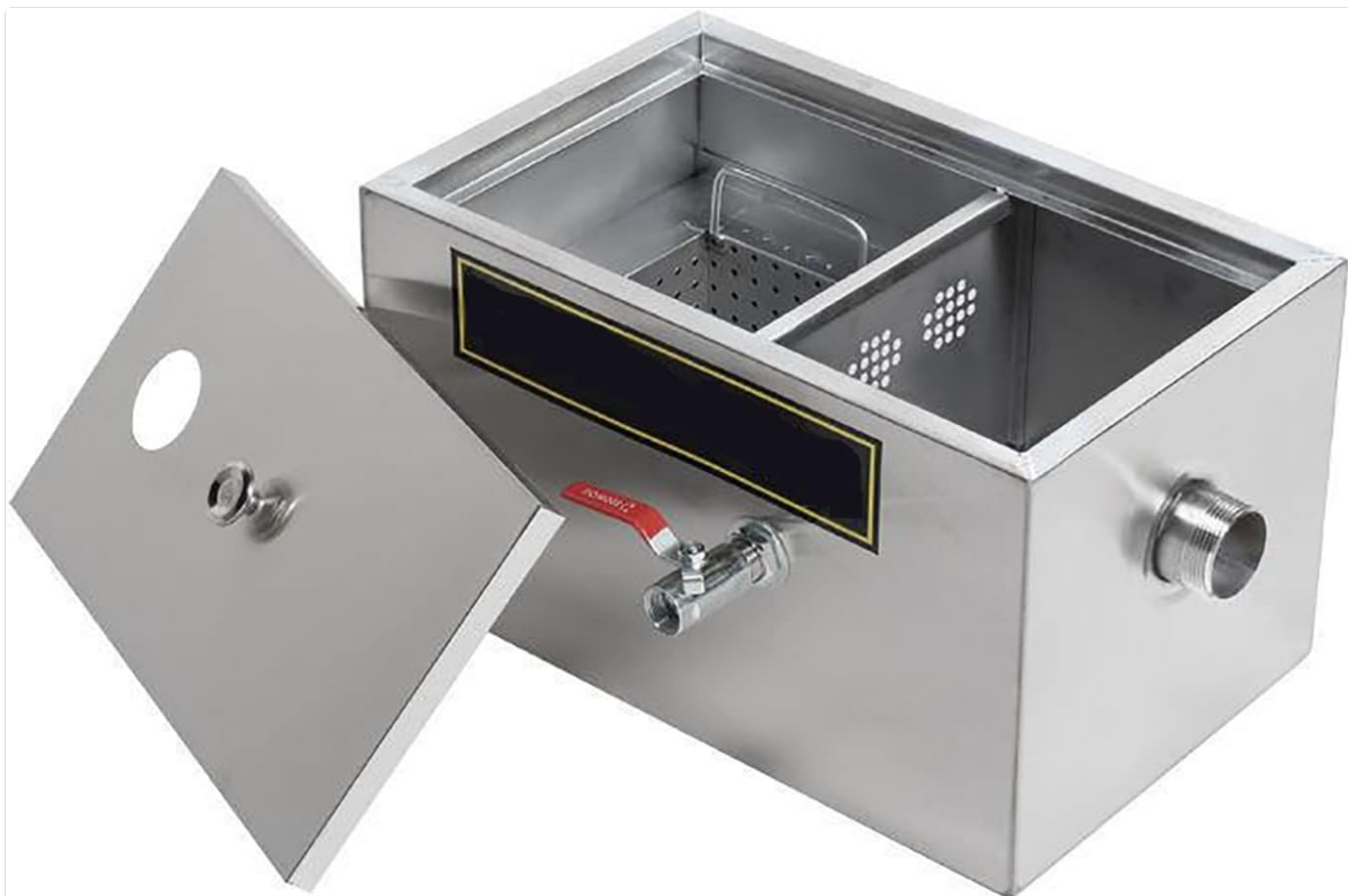
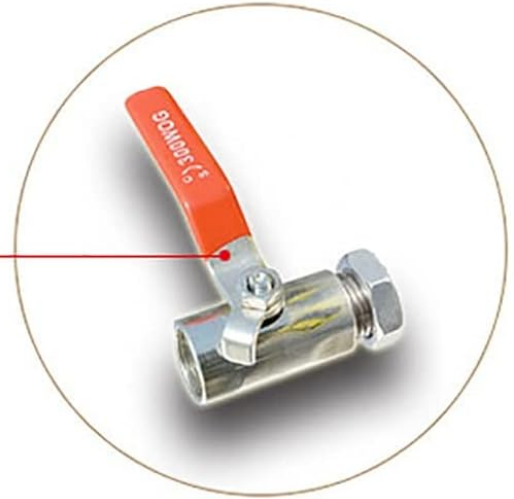


Figure 2.2.1: Top-Entry Grease Trap Filter with its lid open, showcasing the internal filter basket and the overall stainless steel construction. The unit features an inlet pipe on one side and a drain valve on the other.



With silk spout

High quality stainless steel spout with wire, connect to the drain, more convenient, more solid



High quality oil outlet valve

High quality stainless steel oil discharge valve to control the speed and time of oil discharge, can discharge oil and stop at any time



Exquisite carrying handle

High-quality stainless steel round handle, lightweight, no hand injury

Figure 2.2.2: Close-up view of key components including the high-quality stainless steel spout for drainage, the oil outlet valve for controlled discharge, and the exquisite carrying handle designed for comfortable handling.

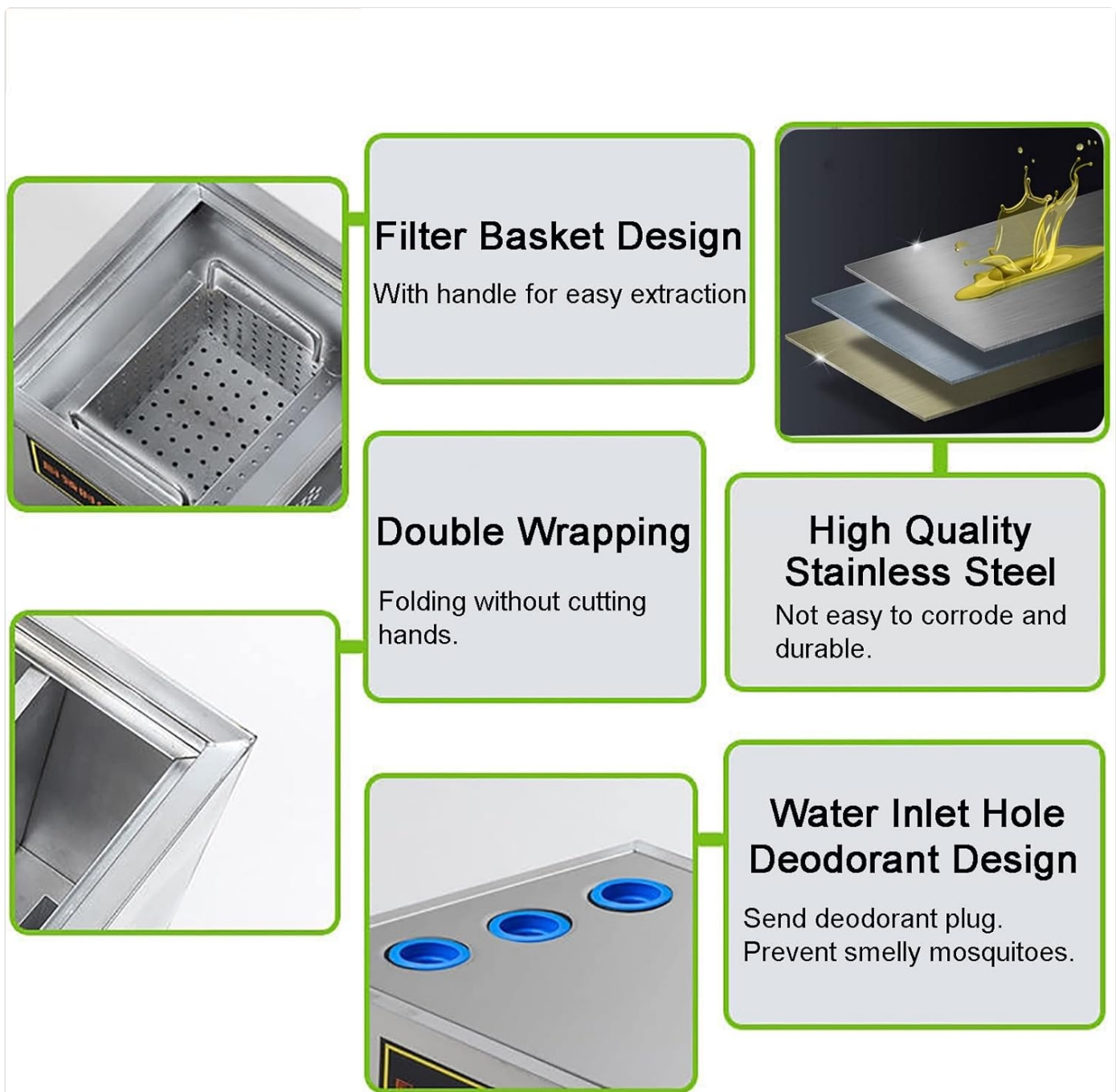


Figure 2.2.3: Diagram highlighting design features: a filter basket for easy extraction, double wrapping for safety, high-quality stainless steel for durability, and a water inlet hole with deodorant design to prevent odors.

3. WORKING PRINCIPLE

The grease trap operates on the principle of gravity separation, leveraging the density difference between water, oils, and solid particles. When wastewater enters the unit, fats, oils, and greases (FOG) float to the surface due to their lower density, while heavier solid particles sink to the bottom.

1. Wastewater containing FOG and solids enters the unit through the inlet.
2. The removable fine mesh filter basket captures larger solid debris such as food scraps and leaves.
3. Within the main chamber, FOG rises to the surface and is trapped by internal baffles, preventing it from flowing out.
4. Cleaned water, now free of most FOG and large solids, flows under the baffles and exits through the outlet.
5. Accumulated FOG and settled solids are retained within the unit for periodic removal.

Working Principle

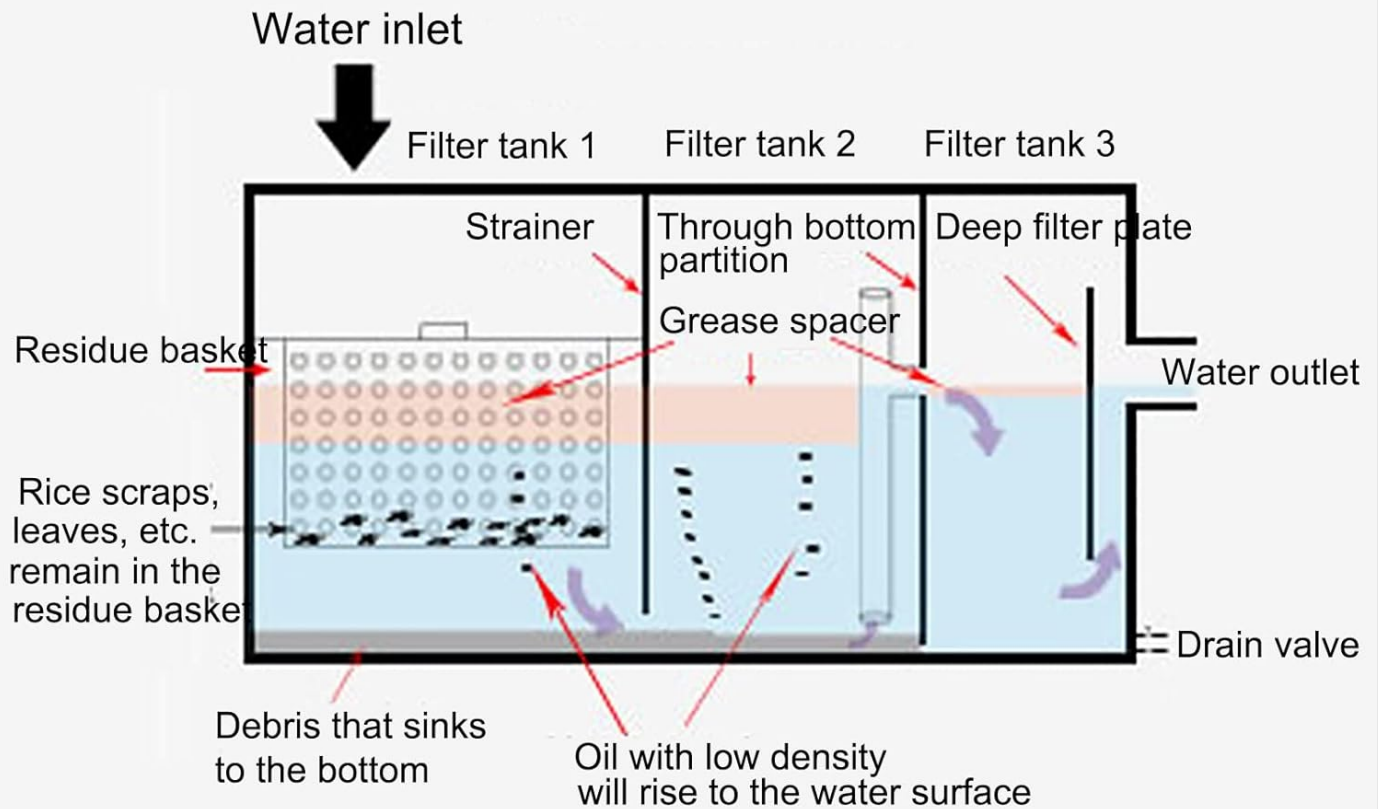


Figure 3.1: Schematic diagram showing the flow of water and separation of waste. Water enters, solids are caught in the residue basket, low-density oil rises to the surface, and clean water exits after passing under baffles. A drain valve is present for maintenance.

4. SETUP AND INSTALLATION

The grease trap is designed for straightforward installation. It should be installed under a sink or dishwasher, ensuring easy access for maintenance.

4.1 Pre-Installation Checklist

- Ensure adequate space for the unit, considering its dimensions (refer to Specifications section).
- Verify that the floor is level and capable of supporting the weight of the unit when full.
- Gather necessary plumbing tools and fittings for connecting to your sink or dishwasher drain.

4.2 Installation Steps

1. Position the grease trap on a stable, level surface directly beneath the wastewater source (sink or dishwasher).

2. Connect the wastewater inlet pipe from your sink/dishwasher to the inlet port of the grease trap. Ensure a secure, leak-proof connection.
3. Connect the outlet port of the grease trap to your main drainage system. Again, ensure a secure and leak-proof connection.
4. If applicable, install the deodorant plugs into the water inlet holes to prevent odors.
5. Test the connections by running water through the sink/dishwasher to check for any leaks.



Figure 4.2.1: Visual representation of the grease trap in operation, showing water and oil separation, along with included accessories like the deodorant seal, PVC drain pipe, and premium outlet valve.

5. OPERATION

Once installed, the grease trap operates automatically as wastewater flows through it. No manual intervention is required during normal operation.

5.1 Daily Use

- Ensure the lid is securely closed to maintain an airtight seal and prevent odors.

- Avoid pouring excessive amounts of hot grease directly into the sink, as this can overwhelm the unit and potentially cause issues. Allow grease to cool and solidify before scraping it into the trash.

6. MAINTENANCE AND CLEANING

Regular maintenance is crucial for the efficient operation and longevity of your grease trap. The frequency of cleaning depends on the volume and type of wastewater processed.

6.1 Cleaning Frequency

- For commercial kitchens, daily or weekly cleaning of the filter basket and FOG removal is recommended.
- For lighter use, inspect the unit weekly and clean as needed.

6.2 Cleaning Procedure

1. Ensure no water is flowing into the grease trap.
2. Open the lid of the grease trap.
3. Carefully remove the fine mesh filter basket. Empty any collected solid debris into a waste bin. Rinse the basket thoroughly with warm water.
4. Skim off any accumulated fats, oils, and greases from the surface of the water inside the trap. Dispose of FOG in an appropriate waste container (do not pour down the drain).
5. Use the drain valve to empty the remaining water and any settled sludge from the bottom of the trap.
6. Wipe down the interior surfaces of the grease trap with a cloth and mild detergent, if necessary.
7. Replace the filter basket and securely close the lid.

7. TROUBLESHOOTING

This section addresses common issues you might encounter with your grease trap.

Problem	Possible Cause	Solution
Slow Drainage / Clogging	Accumulation of FOG or solid debris; filter basket is full.	Clean the filter basket and skim FOG from the trap. Increase cleaning frequency.
Unpleasant Odors	Infrequent cleaning; FOG decomposition; lid not sealed properly.	Clean the trap thoroughly. Ensure the lid is securely closed. Check deodorant plugs.
Leaks from connections	Loose fittings; damaged seals.	Tighten all connections. Inspect and replace any damaged seals or fittings.
Ineffective Oil/Grease Separation	Overload of FOG; improper installation; internal baffles damaged.	Ensure proper cleaning frequency. Verify correct installation. Inspect internal components for damage.

8. SPECIFICATIONS

Detailed technical specifications for the Stainless Steel Top-Entry Grease Trap Filter.

- **Brand:** Generic
- **Model Number:** YYSY-PUCC-TT32239_2
- **Material:** Stainless Steel
- **Color:** Silver
- **Dimensions (L x W x H):** 40 x 25 x 23 cm (15.7 x 9.8 x 9.1 inches)

- **Wastewater Inlet Diameter:** 5 cm (approx. 2 inches)
- **ASIN:** B0DSSSTJ3P
- **First Available Date:** January 11, 2025



Figure 8.1: Diagram illustrating the dimensions of the grease trap: 40cm (15.7in) length, 25cm (9.8in) width, and 23cm (9.1in) height.

9. APPLICATIONS

This grease trap is versatile and suitable for a wide range of environments where oily wastewater treatment is required.

- Restaurant Kitchens
- Hotels and Catering Facilities
- Canteens and Dining Rooms
- Factories and Industrial Settings
- Schools and Educational Institutions
- Any small sink or dishwasher application requiring FOG separation.

Applications



Dining room



Kitchen



Restaurant



Canteen



Restaurant



Buffet

Figure 9.1: Examples of typical application environments including dining rooms, kitchens, restaurants, canteens, and buffets, demonstrating the versatility of the grease trap.

10. WARRANTY AND SUPPORT

Information regarding warranty coverage and customer support is typically provided by the seller or manufacturer at the time of purchase. Please refer to your purchase documentation for specific details on warranty periods and how to obtain support for your product.

For technical assistance or inquiries, please contact the seller directly through the platform where the product was purchased.

