



Supplementary Bulletin

Oil and grease separators

Additional information to our brochure "Technical Regulations"

Only typical household quantities of wastewater containing oil and/or grease can be discharged into the sewage system. Oil and grease separators must be used if commercial kitchens discharge quantities of wastewater containing oil and grease exceed the typical household levels. Oil/grease separators are essential equipment for commercial kitchens. The space required for these separators must therefore be taken into account when planning the kitchen. All questions relating to this should be addressed to your caterer or kitchen fitter. Our contracted technicians are available to assist with the connection of the kitchen equipment.

Background information

Wastewater contaminated with vegetable/animal fats (e.g. butter, lard, oil, etc.) must not be discharged into the sewage system unfiltered.

Causes and consequences of blockages:

- Oil/grease binds the sludge in the wastewater, leading to the formation of significant deposits on the walls of the sewage system. These deposits can cause serious blockages in the pipes.
- If vegetable and animal fats and/or oils are discharged into the sewage system, they release a considerable odor as they decay.
- Fatty substances also undergo decomposition, forming aggressive acids that destroy the sewage network.

Dimensions and usage of oil and grease separators:

- The size of the oil and grease separator is determined by the nominal flow of the wastewater in liters per second (l/s) and/or by the number of portions of food per day.
- The oil and grease separator is only to be used for wastewater containing oil/grease.
- If small mobile separators are used, the oil/grease collected is to be skimmed off at least once a day and disposed of in line with the appropriate regulations.
- Disposal must be undertaken with sufficient regularity to ensure the storage capacity of the separator and sludge trap is not exceeded.
- The terms of the permit issued by the building authorities and the manufacturer's instructions for connection, operation and maintenance must also be observed.

Notes on installation:

- The choice of location for the installation depends largely on the structural, organizational and logistical situations.
- The oil and grease separator should ideally be installed as close to the sink and/or dishwasher as possible.
- Please ensure there are no obstructions to hinder quick and easy cleaning and/or monitoring
- The cleaning process can produce unpleasant odors
- Wherever possible, additional drains should be fed into the sewage system behind the oil and grease separator to dilute the wastewater which, although free from oil/grease, may still be strong-smelling and abrasive.

By observing these basic rules, we can both ensure the event runs smoothly and play our part in protecting the environment. Please feel free to pass this information to other relevant parties.