How Does A MIGHTY TRAP System Work

1. Flow from kitchen
2. Inlet baffle separates FOG & water
3. FOGs separate and rise to top of baffled grease chamber
4. Timer activates skimming wheel operation
5. Grease adheres to wheel as skimming wheel rotates
6. Grease is scraped from wheel into discharge trough
7. Cleaned water flows under outlet baffle & into sanitary sewer
8. Skimmed grease & oils are conveniently poured into restaurant grease recycling barrel

MAIN FEATURES
- Removes over 98% of fat, oil and grease.
- Fully automatic self cleaning cycle. Removes collected grease & oils from tank without operator assistance. Comes complete with 24-hour timer.
- Constructed of corrosion resistant materials suitable for installation in virtually any location.
- Integrated Motor / Grease Outlet / Lid enables fast and easy maintenance and operation handing.
- Easy lift grease collector simplifies grease collection container emptying.
- Compact footprint.
COST EFFECTIVE AUTOMATIC GREASE REMOVAL UNITS

The Mighty Trap Automatic Grease and Oil Removal System is a totally engineered unit for the separation and removal of free-floating grease and oils from kitchen drain water flows.

As most food service facility managers know, grease build-up within a building’s plumbing drainage system is a major cause of problems due to drain line blockages. These problems jeopardise normal operations and create health & safety hazards within the facility itself.

How the system works

The Mighty Trap fat, oil and grease separator is an automatic, self-cleaning device. As greasy kitchen effluent drains from commercial kitchen fixtures, the unit traps the grease & oils. Incidental solids in the kitchen flow are trapped in a strainer basket for removal. The grease & oils separate from effluent and rise to the surface of the polyethylene tank. The unit automatically skims the trapped grease & oils at least once per day and transfers the grease & oils to a collection container. A timer controls the self cleaning operation, activating the skimming wheel at the proper time. ‘Cleaned’ water exits the unit and flows into the facility drain lines. Mighty Trap units efficiently service single fixtures such as 1 to 3 compartment sinks, dishwasher pre-rinses, combi ovens and wok stations.

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>a (mm)</th>
<th>b (mm)</th>
<th>c (mm)</th>
<th>d (mm)</th>
<th>e (mm)</th>
<th>f (mm)</th>
<th>g (mm)</th>
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<tbody>
<tr>
<td>Model 250</td>
<td>572mm</td>
<td>373mm</td>
<td>508mm</td>
<td>267mm</td>
<td>447mm</td>
<td>228mm</td>
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<td>Model 350</td>
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<td>424mm</td>
<td>559mm</td>
<td>318mm</td>
<td>447mm</td>
<td>236mm</td>
<td>612mm</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Specifications</th>
<th>Model</th>
<th>Nominal Flow</th>
<th>Inlet / Outlet Size</th>
<th>Solid Strainer Capacity</th>
<th>Grease Retention Capacity</th>
<th>Grease Removal Per Hour</th>
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<tbody>
<tr>
<td>Model 250</td>
<td>1.58 litres/sec</td>
<td>50mm</td>
<td>7 litres</td>
<td>22.7kg</td>
<td>9.08kg</td>
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