



# GREASE REMOVAL DEVICES

## WHAT ARE GREASE REMOVAL DEVICES?

Grease removal devices separate fats, oils and grease (FOG) from wastewater before the water enters the sewer. There are large outdoor underground grease interceptors and smaller indoor grease traps.

## WHICH GREASE REMOVAL DEVICE DO YOU HAVE?



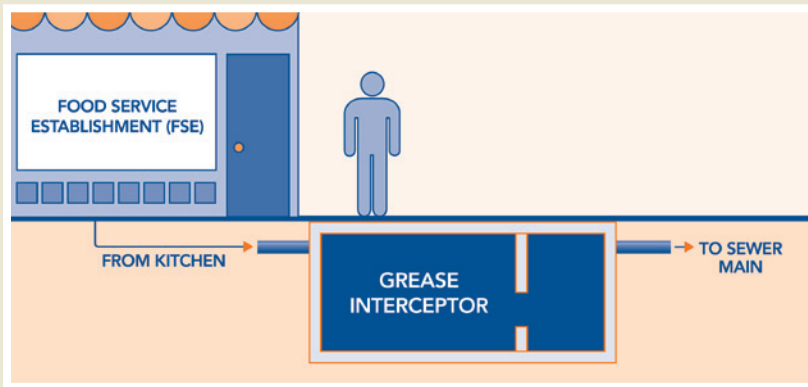
Sample Indoor Manual Grease Trap



Sample Indoor Automatic Grease Trap

## WHERE IS THE GREASE REMOVAL DEVICE AT YOUR RESTAURANT?

Learn where your grease removal device is located in order to ensure proper maintenance and usage. Large underground grease interceptors are located outdoors and small indoor manual or automatic grease traps are usually located near the sink area, either above ground or in the floor. Proper maintenance of grease interceptors and grease traps prevents FOG from going down the drain, clogging pipes and potentially causing a sewer overflow in the restaurant.



Outdoor Underground Grease Interceptor

