

## M43-D Grease Trap Manual

**Introduction** The Passway M43-D Grease Trap is designed to filter fats, oils, and grease (FOG) from kitchen wastewater, preventing blockages and ensuring efficient kitchen operations. This unit is suitable for use in commercial and domestic settings, subject to local authority regulations.

### Specifications:

- Capacity: 140 litres
- Material: High-quality polymer with stainless steel latches
- Connections: 100mm inlet and outlet
- Sealing: EPD rubber O-ring for odour and fluid control
- Internal Design: Baffles for efficient solid and fat separation
- Ventilation: Adjustable air vent for improved gas relief and water flow

### Installation Guidelines:

1. **Location Selection:** Install the grease trap outdoors, below ground level, in an area unlikely to be affected by storm or surface water. It should be positioned as close as possible to the drain-source (e.g., kitchen sink).
2. **Excavation and Base Preparation:** Dig an excavation of approximately 500mm in diameter. Place a layer of compacted bedding sand at the base to provide stability.
3. **Positioning the Unit:** Ensure the upper rim of the grease trap sits just above the final surface level. If installing in a paved area, maintain at least a 14mm clearance above the surface to allow for cover removal.
4. **Pipe Connections:**
  - Connect the inlet pipe to the unit using the 100mm rubber connection supplied or with a industry standard sleeved rubber jointer and tighten the stainless-steel band, securing it to the 100mm PVC drain pipe.
  - Connect the outlet pipe to the 100mm PVC drain leading towards the septic system or sewer using the 100mm rubber connection supplied or the same 100mm rubber jointer and stainless-steel bands.
  - Ensure the drainage pipe slopes away from the outlet in accordance with AS3500.2.2018.
5. **Initial Fill:** Fill the unit with clean water until flow through the outlet pipe is observed.
6. **Basket Installation:** The standard polymer basket, equipped with corrosion-resistant handles, must be placed below the outlet port near the bottom of the unit, ensuring the handle remains above the liquid level.
7. **Cover Installation:** Align the 6 stainless steel latches on the cover with the corresponding hooks on the main body. Press firmly down to lock. To remove the lid, lift the stainless steel latches to flick open.

### **Maintenance and Cleaning:**

- Regular maintenance is crucial to ensure optimal performance. The grease trap should be cleaned at regular intervals based on usage and contamination levels.
- The removable basket must be emptied when the trap is cleaned.
- Cleaning can be performed by trained staff in commercial operations, or by owner-operator in residential applications, as long as a service record is kept.
- Cleaning can also be performed by an authorised contractor who will dispose of waste at an approved site following local regulations.
- Maintenance frequency varies depending on grease and solid accumulation. It is advisable to inspect the unit periodically to prevent overfilling.

**Compliance with New Zealand Regulations:** The installation and operation of grease traps in New Zealand are subject to regional council regulations, which mandate:

- Correct sizing and installation according to local authority guidelines.
- Routine maintenance and documentation to ensure environmental compliance.
- Prevention of FOG entering public wastewater systems.

Always check with your local council for specific regulatory requirements in your area before installation. Proper adherence to these guidelines ensures compliance and promotes an efficient wastewater management system.

For additional support, contact Passway customer service or visit [www.passway.co.nz](http://www.passway.co.nz).