

biotrap[®]

BY TAYLORMADE

UNDER SINK RANGE

Our stainless steel under sink BIOTRAP[®] is especially suited for small to medium sized commercial kitchens. Its compact design makes it highly versatile while meeting the strictest standards for waste water control. It requires no maintenance from staff, has no moving parts or filters and consumes zero electricity. BIOTRAP[®] is the only indoor passive greasetrap with a 100% airtight design and 25 year life expectancy.

The BIOTRAP[®] range of under sink passive greasetraps are available for immediate dispatch in 5 standard sizes. Supplied with pipe fittings, adhesive and detailed fitting instructions, it can be installed by any competent person in 1 to 2 hours.

Benefits:

-  Zero Staff Maintenance
-  Zero Electricity Costs

-  Zero smells or leaks
-  25 year life





	A Length	B Width	C Height	D Pipe	E Inlet	F Inlet	G Outlet	Litres	NS Nominal Size
BIOTRAP US 570	570	500	500	2" BSP	100	400	390	100 L	1
BIOTRAP US 720	720	400	500	2" BSP	100	400	390	100 L	1
BIOTRAP US 740	740	450	450	2" BSP	100	350	340	100 L	1
BIOTRAP US 880	880	450	400	2" BSP	100	300	290	100 L	1
BIOTRAP US 1090	1090	450	350	2" BSP	100	250	240	100 L	1

Made to measure units are available, see page 8

How it works:

As waste water enters the BIOTRAP® the internal stainless steel baffles reduce the flow allowing waste water to cool quickly. FOG (fats, oils & grease) then rise to the surface while food particles sink to the bottom. Only grey water, with the FOG and food waste removed, can enter the drain.

What Can be Connected to my BIOTRAP®?

All FOG (fats, oils & grease) producing appliances can be connected to an under-sink BIOTRAP® e.g. pot wash sinks, pre wash sinks, dishwashers, combi ovens, woks etc.

What if I need a Non-Standard size?

No problem. Simply tell us the size you require and we will fabricate a taylormade BIOTRAP® to suit your premises. You can speak to us directly or use this form to send us the dimensions.

<https://www.grease-trap.ie/grease-traps/builder-support/>

Maintenance:

BIOTRAP® has no moving parts, filters, wheels or electrical components. Therefore, no staff maintenance is required throughout the life of the unit.

Over time, all greasetraps fill with food and FOG (fats, oils & grease) so they need to be emptied. We recommend using a professional and licensed contractor for this and always ask for a Waste Disposal Certificate. The airtight lid can be easily removed without the need for tools. The threaded clamping knobs are released providing access to every part of the unit for cleaning.

How Often will a BIOTRAP® Need to be Emptied?

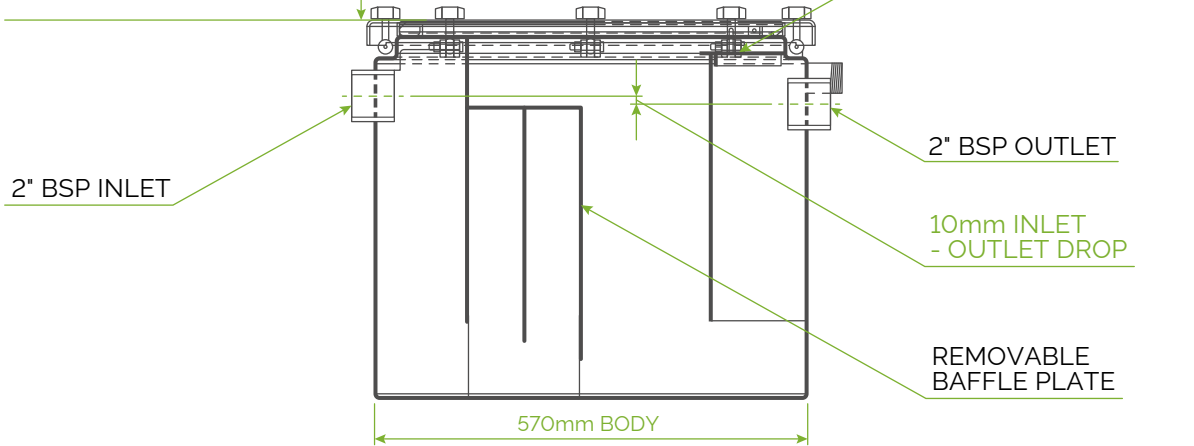
This will depend largely on how busy the sink is and how diligent staff are at preventing unnecessary food and FOG (fats, oils & grease) from leaving the sink. Typically though, a busy kitchen can expect to empty their BIOTRAP® between 2-4 times per year. This can be reduced* by using a good quality bacterial (not enzymatic) drain treatment. A one month supply of FAT ATTACK Powder is supplied free with every BIOTRAP®. Visit: www.grease-trap.ie/product/fat-attack-powder

**We recommend FAT ATTACK drain treatments for all types of greasetraps*



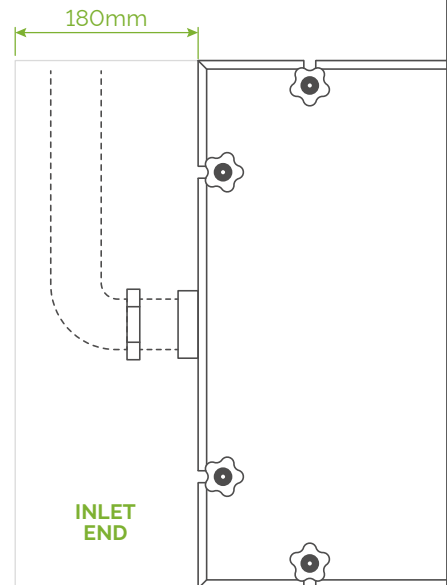
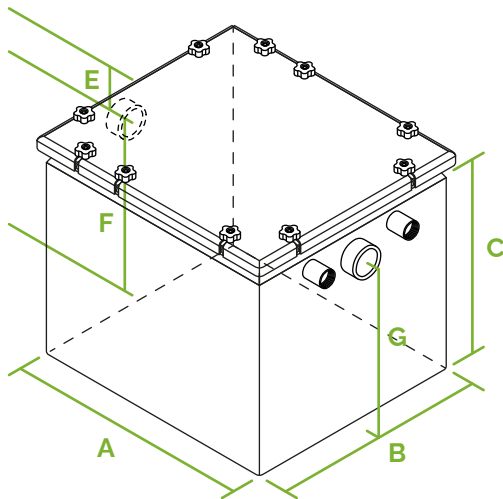
BIOTRAP US 570

**REQUIRED HEADROOM
FOR THIS MODEL**
150mm minimum



REQUIRED FOOTPRINT FOR THIS MODEL

Allow 180mm to both ends
of this model

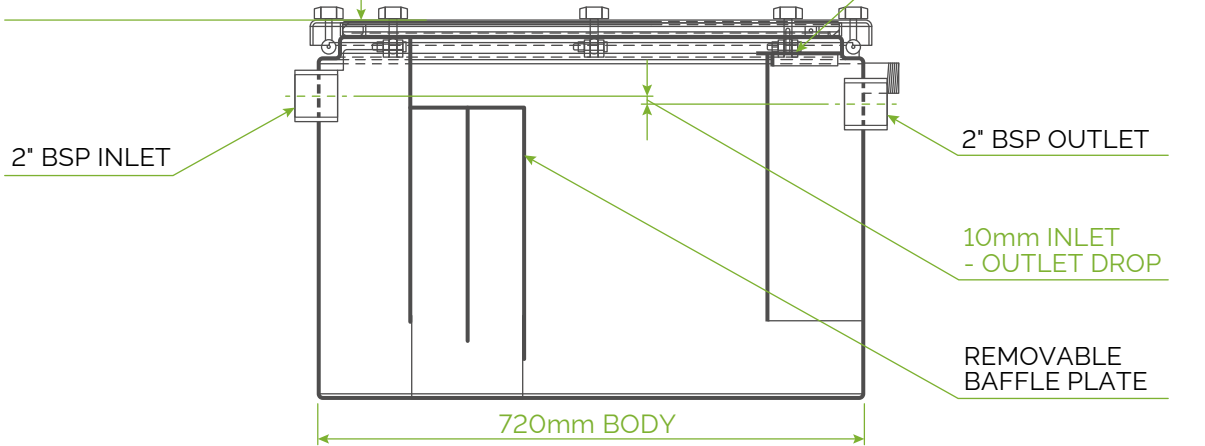


	A Length	B Width	C Height	D Pipe	E Inlet	F Inlet	G Outlet	Litres	NS Nominal Size
BIOTRAP US 570	570	500	500	2" BSP	100	400	390	100 L	1



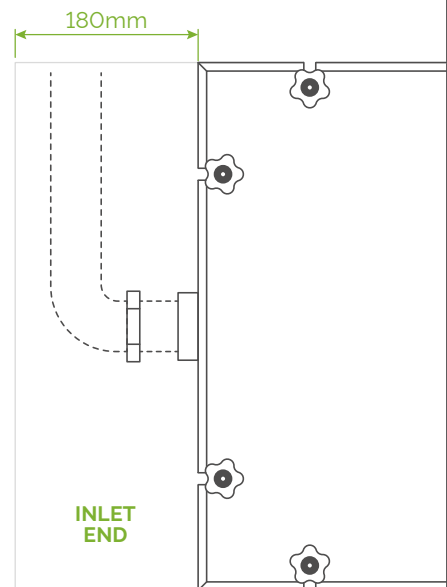
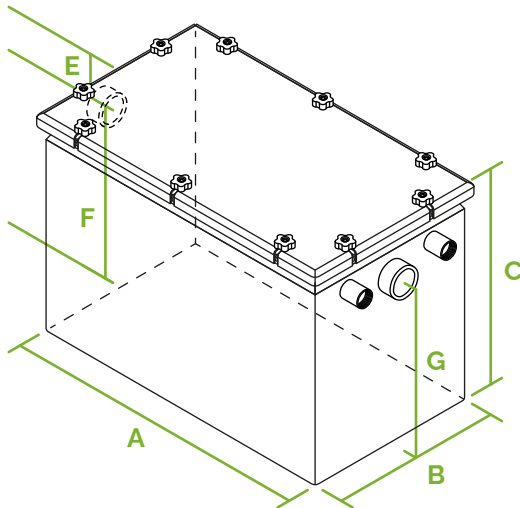
BIOTRAP US 720

**REQUIRED HEADROOM
FOR THIS MODEL**
150mm minimum



REQUIRED FOOTPRINT FOR THIS MODEL

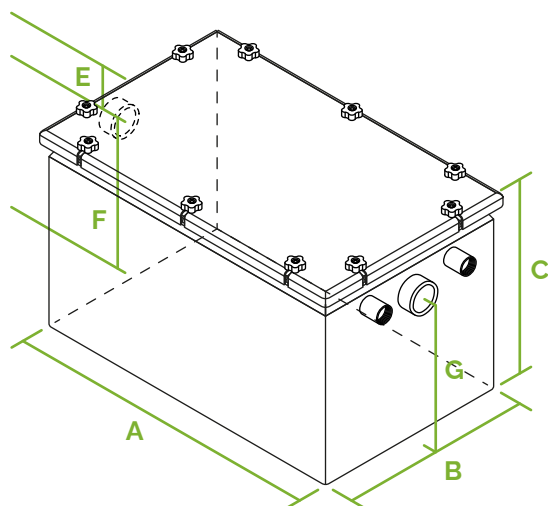
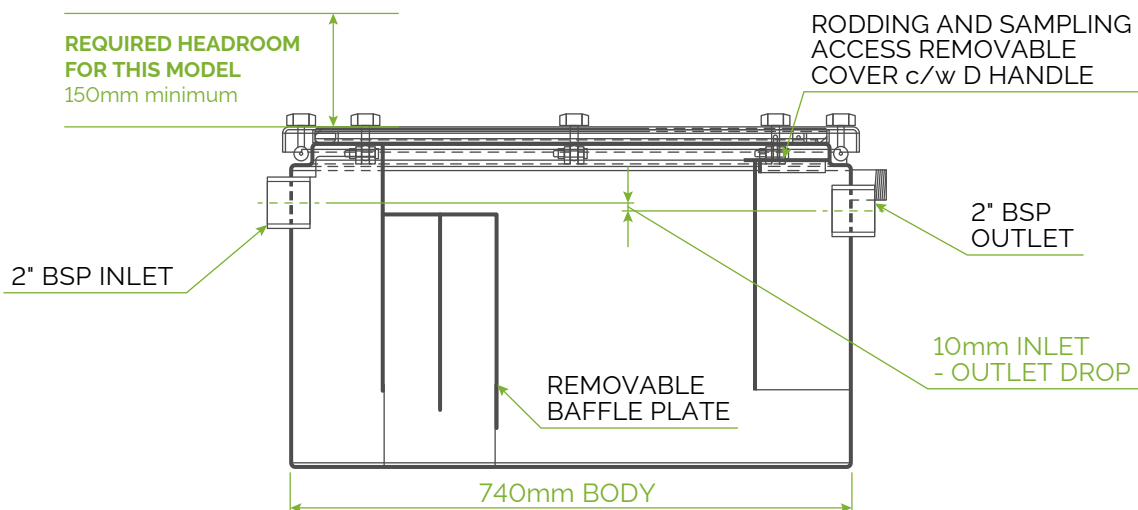
Allow 180mm to both ends
of this model



	A Length	B Width	C Height	D Pipe	E Inlet	F Inlet	G Outlet	Litres	NS Nominal Size
BIOTRAP US 720	720	400	500	2" BSP	100	400	390	100 L	1

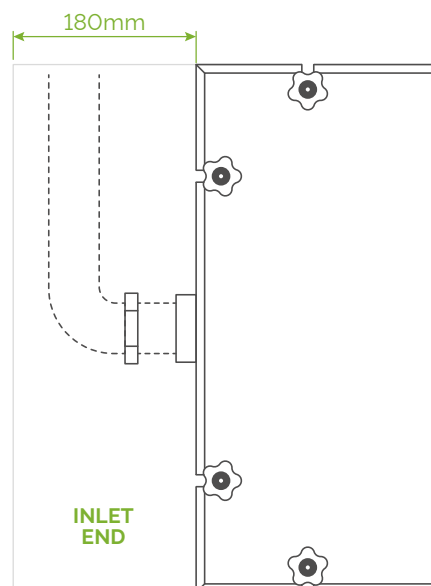


BIOTRAP US 740



REQUIRED FOOTPRINT FOR THIS MODEL

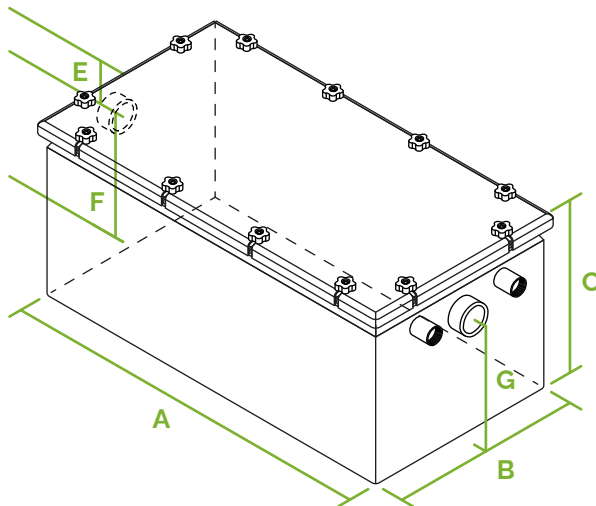
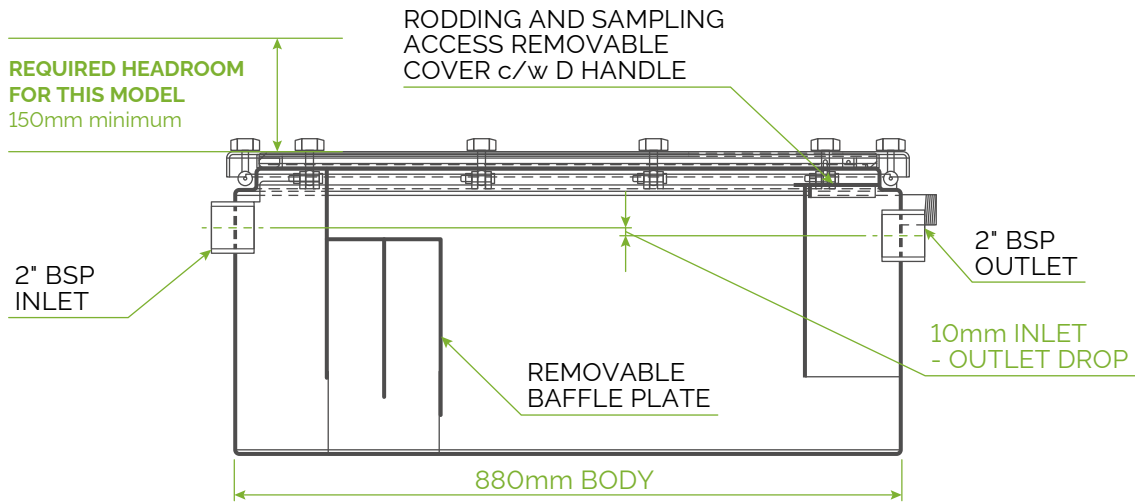
Allow 180mm to both ends of this model



	A Length	B Width	C Height	D Pipe	E Inlet	F Inlet	G Outlet	Litres	NS Nominal Size
BIOTRAP US 740	740	450	450	2" BSP	100	350	340	100 L	1

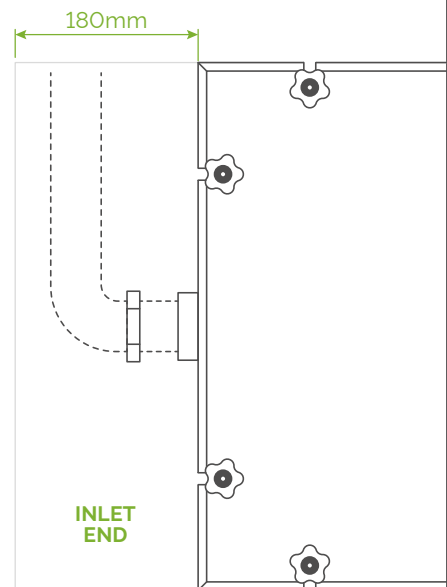


BIOTRAP US 880



REQUIRED FOOTPRINT FOR THIS MODEL

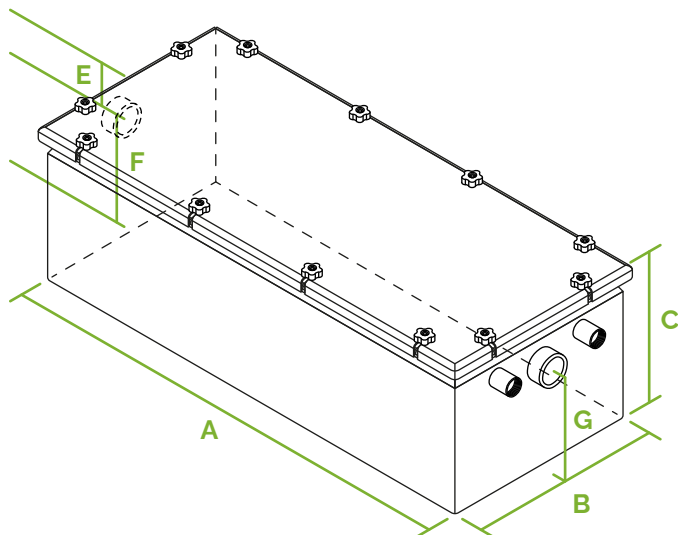
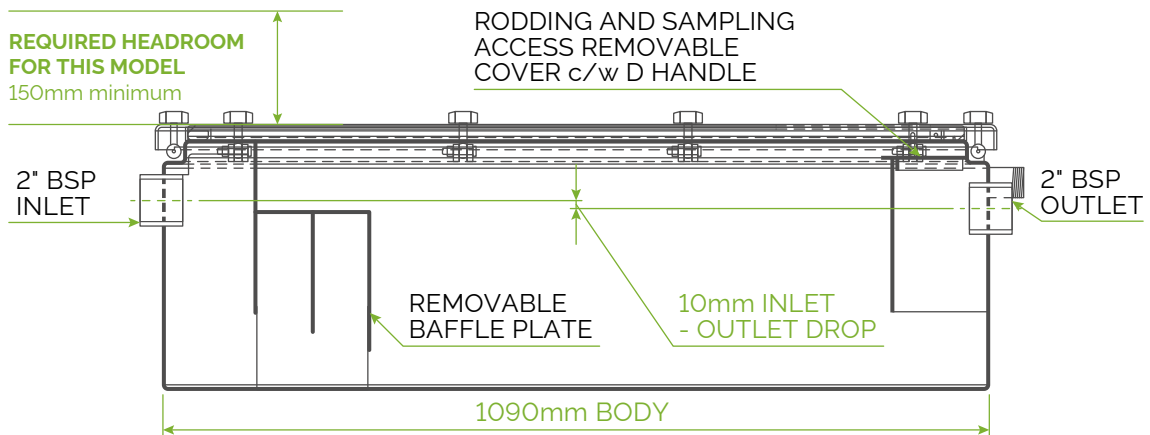
Allow 180mm to both ends of this model



	A Length	B Width	C Height	D Pipe	E Inlet	F Inlet	G Outlet	Litres	NS Nominal Size
BIOTRAP US 880	880	450	400	2" BSP	100	300	290	100 L	1

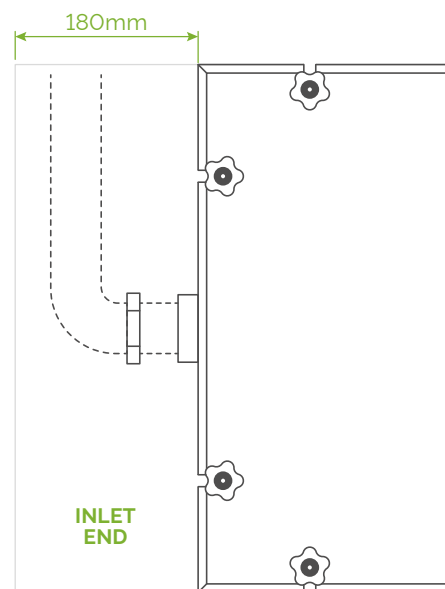


BIOTRAP US 1090



REQUIRED FOOTPRINT FOR THIS MODEL

Allow 180mm to both ends of this model



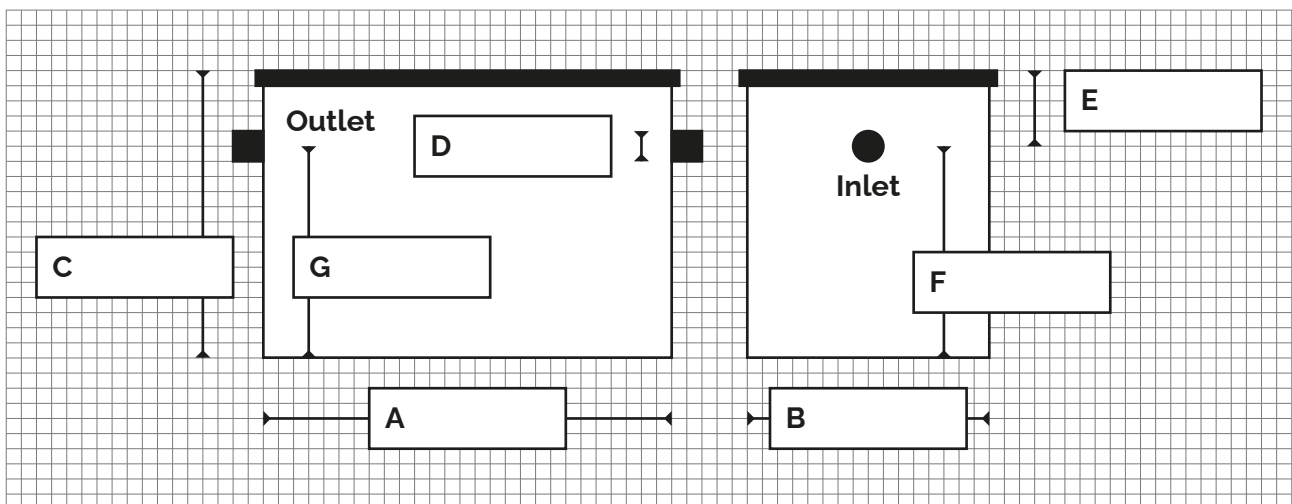
	A Length	B Width	C Height	D Pipe	E Inlet	F Inlet	G Outlet	Litres	NS Nominal Size
BIOTRAP US 1090	1090	450	350	2" BSP	100	250	240	100 L	1

Made to Measure Greasetraps

Off-the-shelf plastic and metal grease traps are supplied in standard sizes. But what if the inlet and outlet locations on the grease trap don't line up with the existing sewer or waste pipe? What if a standard size trap is too tall or too wide to work in your particular application? A taylormade BIOTRAP® addresses these issues allowing you to dictate the shape, design and capacity. Fabrication time is 15 - 20 working days. Complete the form below and email to info@taylormade.ie to receive a free quotation.

Contact Details	
Company Name:	
Premises:	
Buyers Name:	
Buyers Phone:	
Buyers Email:	

Grease Trap Details	✓	Equipment Details		Optional	
Indoor		No. of Prewash Sinks		Length of Floor Drains	
Outdoor		No. of Pot Wash Sinks		Length of Pipe to Trap	
Above Ground		No. of Dishwashers		Diameter of Pipe (<i>inlet</i>)	
Below Ground		No. of Combi Ovens		Diameter of Pipe (<i>outlet</i>)	
		No. of Woks			



Note: A space of 180mm is required on each end of the trap for inlet and outlet connections. A minimum of 150mm headroom is required to allow access for emptying.

A = Overall Length

B = Overall Width

C = Overall Height From the bottom of the trap to the top of the cover

D = Inlet & Outlet Pipe Diameter e.g to suit 40mm, 50mm, or 110mm pipework

E = Inlet Location From centre of inlet pipe to top of trap

F = Inlet Location From bottom of trap to centre of inlet

G = Outlet Location The outlet should be a minimum of 10mm lower than the inlet