

Compact & Odour-Free Greasetraps



UNDER SINK



INDOOR BELOW GROUND



INDOOR ABOVE GROUND



OUTDOOR BELOW GROUND



OUTDOOR ABOVE GROUND

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## To the Food Operator

### Why do I Need a Greasetrap?

There are two reasons why all Food Service Establishments need a greasetrap:

- It prevents liquid FOG (fats, oils & grease) from entering your plumbing system.
- It is a legal requirement to restrict your FOG from entering the public sewer.

### What to Consider Before Buying?

- Will my greasetrap pass an Irish Water inspection?
- Is it 100% sealed to prevent malodours & leaks?
- Will my staff have to maintain and clean it?
- What is the greasetraps life expectancy?
- What are the maintenance and running costs?

It pays to do some research. Ask other food operators to share their experience and ask your supplier to provide as many references / testimonials as possible. Then, take the time to speak with some of them.

### Why is Correct Sizing Important?

An undersized greasetrap will not separate grease correctly as hot water from appliances will simply wash liquified FOG through the unit where it will later cool and solidify in pipes and drains. Sizing a greasetrap correctly requires a skillful assessment of the food service establishment. Critical information such as water temperature, flow rates, meals served per day and FOG-producing appliances will determine the size of greasetrap that is required. An undersized greasetrap will not comply with waste water regulations which may result in heavy penalties.

### A Taylormade Maintenance Plan

An unmonitored greasetrap is the most expensive piece of equipment in any commercial kitchen. Non compliance penalties aside, call-out fees, downtime, and disruption to business can quickly escalate.

Our SLA (Service Level Agreements) are designed to:

- Reduce operational costs
- Eliminate blockages and bad odours
- Put an end to staff maintenance
- Ensure compliance with all industry regulations

For a fixed monthly fee we will provide:

- Scheduled pump outs at a time that best suits you and your staff.
- Daily bacterial treatment to digest grease and keep your plumbing system free-flowing.
- Supply and install a free-on-loan bacterial dosing pump.
- Maintain all your hard copy compliance records on-site with 24/7 remote access to your on-line Compliance Manual.
- Additional 6 service visits per year to replenish the bacterial treatment, monitor the greasetrap & dosing equipment and maintain your on-site compliance records.
- Unlimited support with applications for an Annual Trade Effluent FOG Licence and regular Irish Water inspections.



*We started our maintenance contract with Taylormade in 2007.  
We wouldn't be without it.*

- Paul Flynn, Celebrity Chef





## To the Architect

### Compliance

I.S. EN 1825 parts 1 & 2 requires all greasetraps to be correctly sized prior to installation. Sizing is based on the nature and quantity of wastewater entering the greasetrap while taking into account the maximum temperature and flow rate, the density of FOG (fats, oil & grease) to be separated and the influence of cleaning / rinsing agents.

Maximum flow rates of wastewater can be determined by the measurement of:

- (1), FOG-producing catering equipment that is discharged into the greasetrap or
- (2), the number of meals being served per day and hours of operation.

### Sizing

Our free online sizing calculator allows specifiers to quickly and easily size a greasetrap in strict compliance with I.S. EN 1825 parts 1 & 2.

- Step 1: Click the **architect support page** on **www.taylormade.ie**.
- Step 2: Choose the sizing method based on "equipment" or "meals per day". Enter the relevant information and click the calculate button. You will be instantly provided with NS (Nominal Size), greasetrap dimensions and product codes.

Alternatively, feel free to contact us. We can assist with every stage of the process from correct sizing and specification to Irish Water approval and installation.

We are happy to discuss your requirements via phone or conference call, at your place of work or at your clients premises.

### Application to Local Authorities

Installing a greasetrap without Local Authority consent could result in heavy fines and costly remediation works. Prior to fabrication, we will correctly size your greasetrap and make an application on behalf of your client. This is a free service.

### Free Site Survey

Call now to book a free survey of your site or premises. Our engineers can assist you with sizing, positioning, design, loading, etc.

### To Consider:

- All greasetraps need to be regularly emptied and cleaned so try to locate the trap within easy reach of a large service vehicle. Ensure there is sufficient head room to remove the access lids.
- If the trap is an underground model you will need to provide us with load-bearing requirements e.g. pedestrian, cars, HGV's.
- The inlet and outlet locations on all our greasetraps can be located to suit existing in-ground or above-ground pipework.
- The unit must be vented to the outside of the building.
- Sewage systems, waste disposal units, macerators, vegetable preparation areas and sluice sinks should not be connected to the greasetrap.
- Allowance should be made for the installation of an automated bacterial dosing unit. The daily treatment should carry a DCC or Irish Water permit number.



*Installing an undersized or unapproved greasetrap can be expensive and disruptive as we may insist on it being replaced.*

- Irish Water Inspector



### Made-to-Measure Greasetraps

Off-the-shelf plastic and metal greasetraps are supplied in standard sizes. But what if the inlet and outlet locations on the greasetraps don't line up with the sewer pipe or waste pipe? What if you need to drive a car or HGV over the lid or if a riser is required due to the increased depth of a sewer pipe? What if a standard size trap is too tall or too wide to work in your particular application? A Taylormade BIOTRAP® addresses all of these issues allowing you the builder to dictate the shape, design, load-bearing capabilities, volume and much more.

### Inlet & Outlet Location

The inlet and outlet locations can be positioned anywhere on the greasetraps. They can even be placed off centre or on the side of the unit.

### Shop Drawings

We provide shop drawings for every standard and non standard greasetraps. This is a free service.

### Lead Time

Our current lead time is 15-20 working days.

### Free Survey

Call now to book a free survey of your site or premises. Our engineers can assist you with sizing, positioning, design, loading, etc.

### Supplied with Lifting Points

We also specialise in larger grease traps for indoor or outdoor applications. For these models easy lifting and positioning of the greasetraps is achieved using the 4 threaded eye bolts that are secured to the inside of the greasetraps. The weight of the greasetraps is provided with the shop drawings prior to fabrication.

### Increased Load Bearing on Lids

Need to drive or park a car, van or truck on the lids of your new BIOTRAP®? No problem. Load Class B, C and D is easily achieved with our integrated or independent lids. Please see our Outdoor Below Ground Range brochure for more information.

### Bespoke Riser

If the existing sewer line is situated more than 250mm below ground level, an integrated riser will be required. This ensures the volume of the greasetraps is not compromised. Please see our Outdoor Below Ground range brochure for more information.

### Installation Service

We provide a nationwide installation service which includes excavation and all civil works, mechanical lifting and installation, plumbing and commissioning.



*Taylormade surveyed, measured and fabricated our new greasetraps to perfectly suit the existing pipework at Kylemore Abbey. We are delighted with the service and product.*

*- S & K Carey Building Contractors*





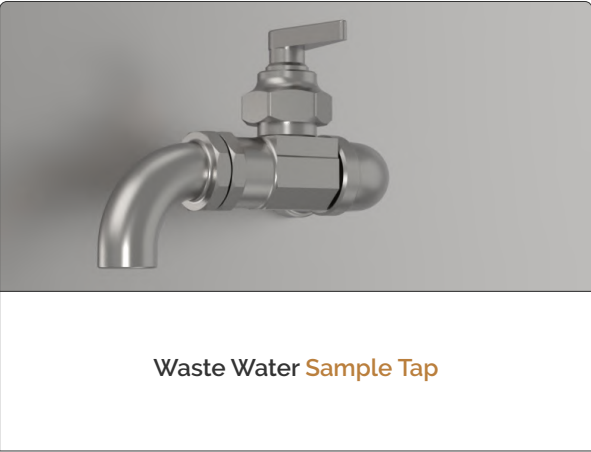
BIOTRAP-US Product Features

The BIOTRAP-US lids are made from 304 grade stainless steel and are secured to the unit with several drop-down threaded knobs. No tools are required for opening and closing the lids.

The compression seals on the BIOTRAP-US ensure a 100% airtight seal so it is perfectly suited for indoor (above ground) locations such as kitchens, store rooms, corridors etc.

The BIOTRAP-US can be installed below the sewer line e.g. basements, carpark, cellars etc.

It is available in 15 standard sizes (see pages 14 & 15) or it can be made to measure with variable inlet and outlet locations to suit existing on-site pipework.

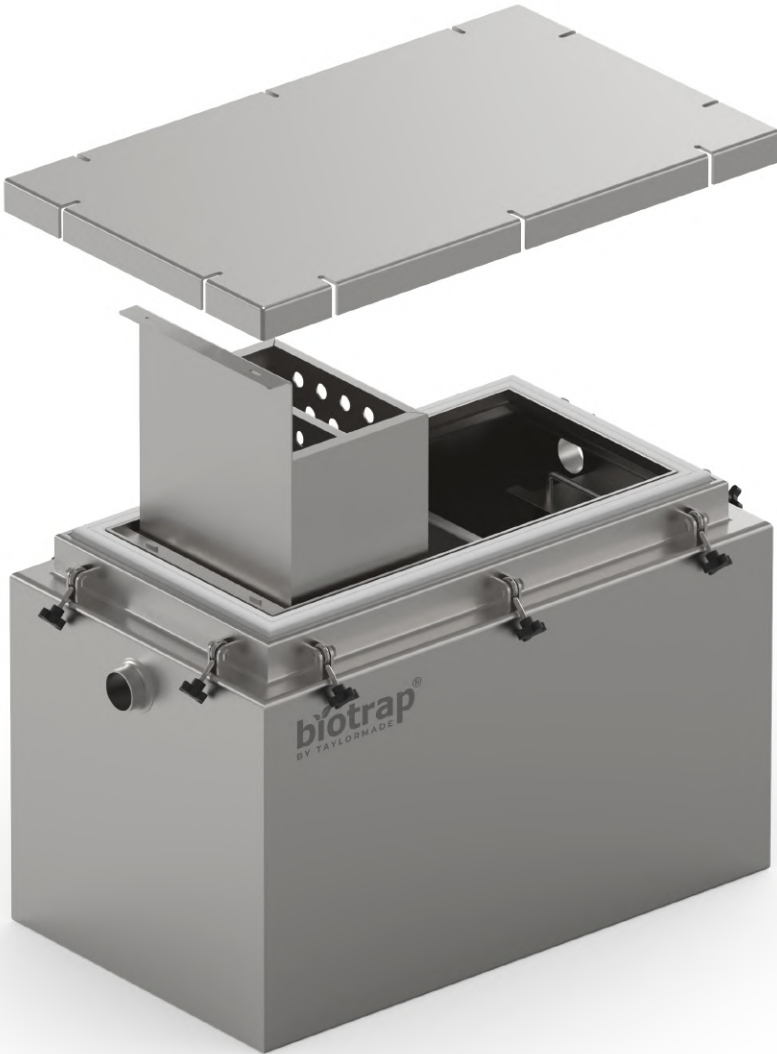


A Legal Requirement

If you prepare food for staff or serve food to the public, you have a legal obligation to:

- Install a correctly sized NSAI approved greasetrap.
- Maintain the greasetrap in accordance with I.S. EN 1825 parts 1 & 2.
- Apply for an annual Trade Effluent Licence.

Food Operators are required to provide Irish Water with sizing and design details before installing or replacing a greasetrap. Prior to fabrication and installation, we submit a detailed application to Irish Water on your behalf. This is a free service. Greasetraps manufactured outside of Ireland that do not carry the relevant NSAI or CE certification are not permitted.



# Correct Sizing

## Why is Correct Sizing Important?

An undersized greasetrap will not separate grease correctly as hot water from appliances will simply wash liquified FOG through the unit where it will later cool and solidify in pipes and drains.

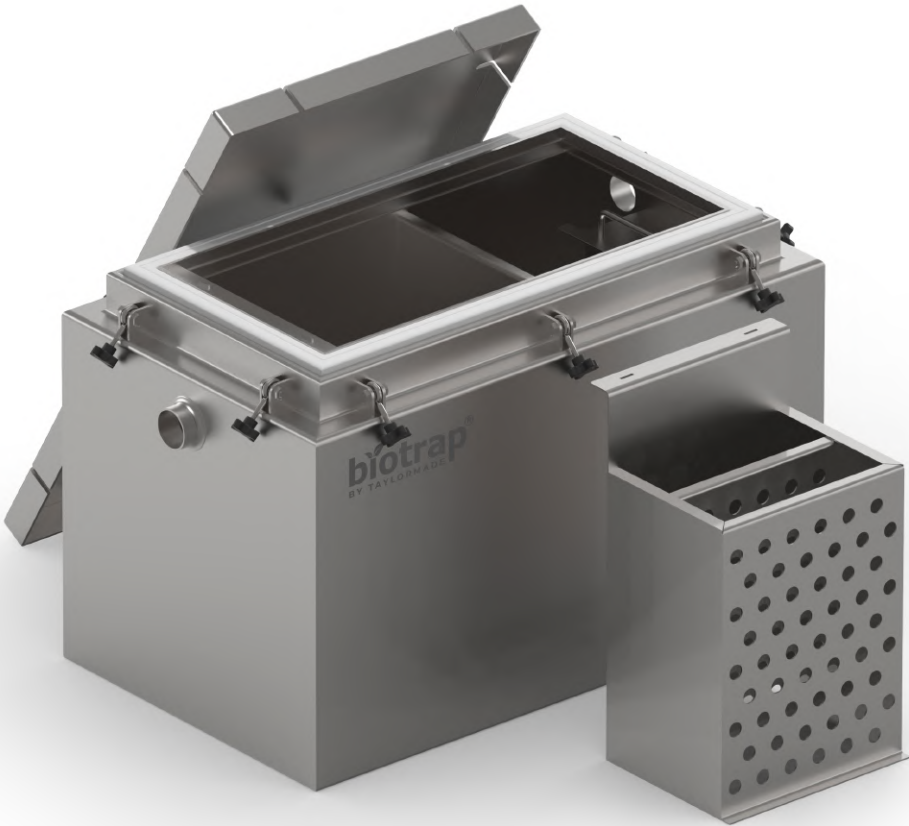
Sizing a greasetrap correctly requires a skillful assessment of the food service establishment. Critical information such as water temperature, flow rates, meals served per day and FOG-producing appliances will determine the size of greasetrap that is required.

An undersized greasetrap will not comply with waste water regulations which may result in heavy penalties.

## Non-Compliant Greasetraps

An average commercial sink holds up to 70 litres of water but most under-sink electric and passive greasetraps have a maximum capacity of 25 - 50 litres. Therefore, FOG (fats, oils & grease) cannot be successfully separated if large volumes of warm or hot water simply wash through the greasetrap.

Greasetraps manufactured outside of Ireland that do not carry the relevant NSAI or CE certifications are not permitted.



## How can I Correctly Size a Greasetrap?

As a Local Authority and Irish Water approved supplier we will provide a sizing calculation in accordance with I.S. EN 1825 Parts 1 & 2.

This is an important document as Irish Water inspectors will ask to see it during their routine inspections. An accurate sizing calculation cannot be provided without a detailed survey of the premises or a correct understanding of the current waste water regulations.

## Free Site Survey

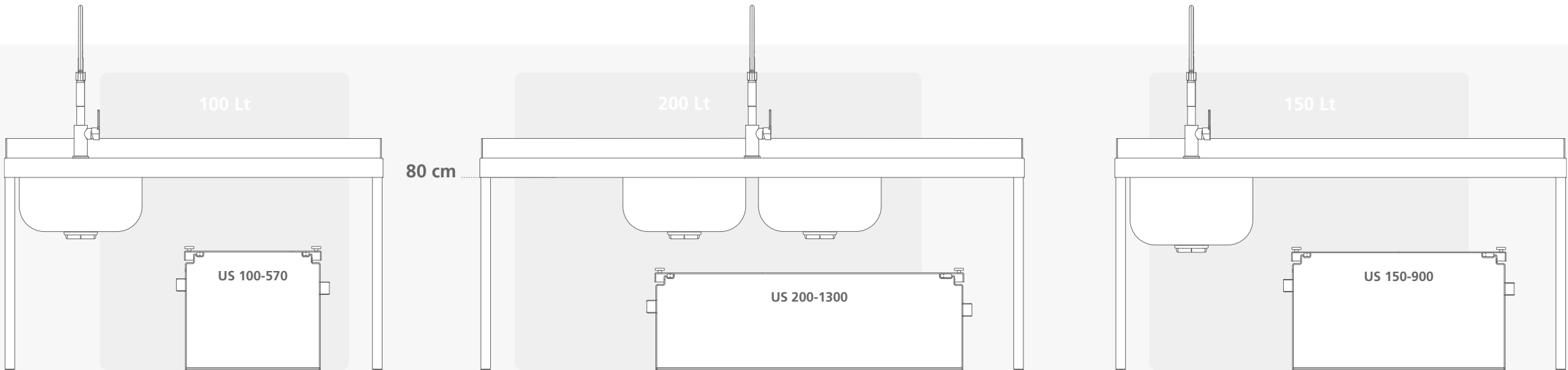
We provide a free nationwide site survey for:

- Food Operators
- Builders / Contractors
- Architects / Engineers

## Free Sizing Calculator

Accurate sizing is critical when making a submission to Irish Water. Our free sizing calculator can provide correct sizing based on the FOG (fats, oils & grease) producing equipment that is currently in use.

Access our sizing calculator here:  
[www.grease-trap.ie/grease-traps/architect-support/](http://www.grease-trap.ie/grease-traps/architect-support/)

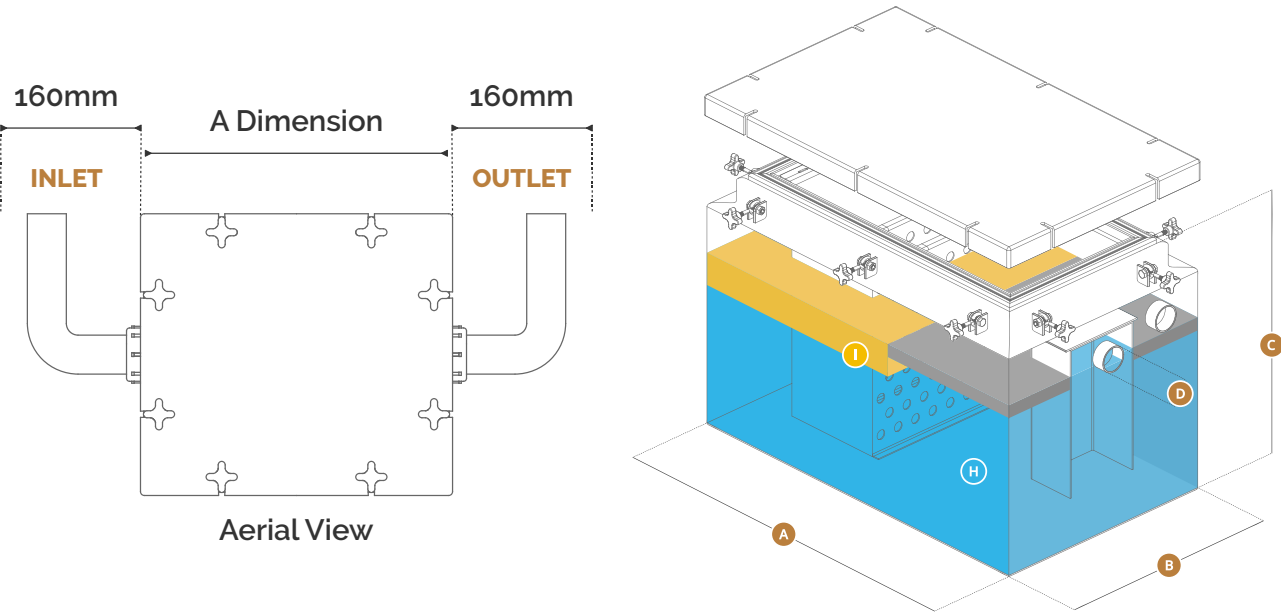


BIOTRAP-US Standard Sizes

The sizing chart below provides the dimensions for our US (Under Sink) range of greasetraps.

These 15 standard size BIOTRAP's are available for immediate delivery. We also provide a nationwide survey and installation service.

When determining the best size greasetrap for your premises it is important to ensure there is sufficient space for connecting all pipework and allow a minimum clearance of 120mm for removing the lid.

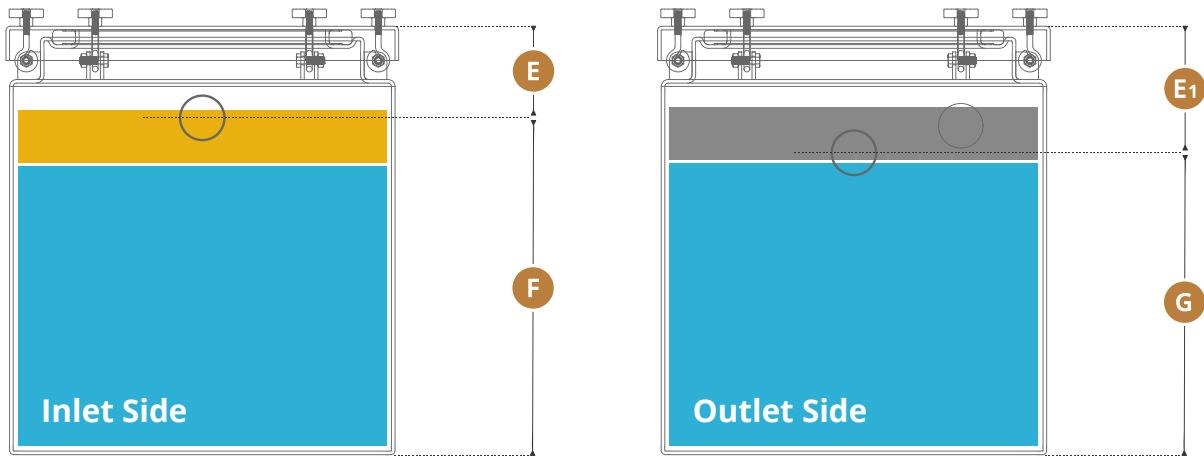


Non-Standard Sizes

We specialise in non-standard sizes and we can fabricate a BIOTRAP® to suit almost any application.

Complete the form on page 30 or call us on 0818 336633 to book a free on-site consultation with one of our engineers.

Our bespoke lifting pumps make it possible to position a BIOTRAP-US below the sewer line e.g. in a basement or cellar. Our service engineers can assist with sizing, design, compliance regulations etc.

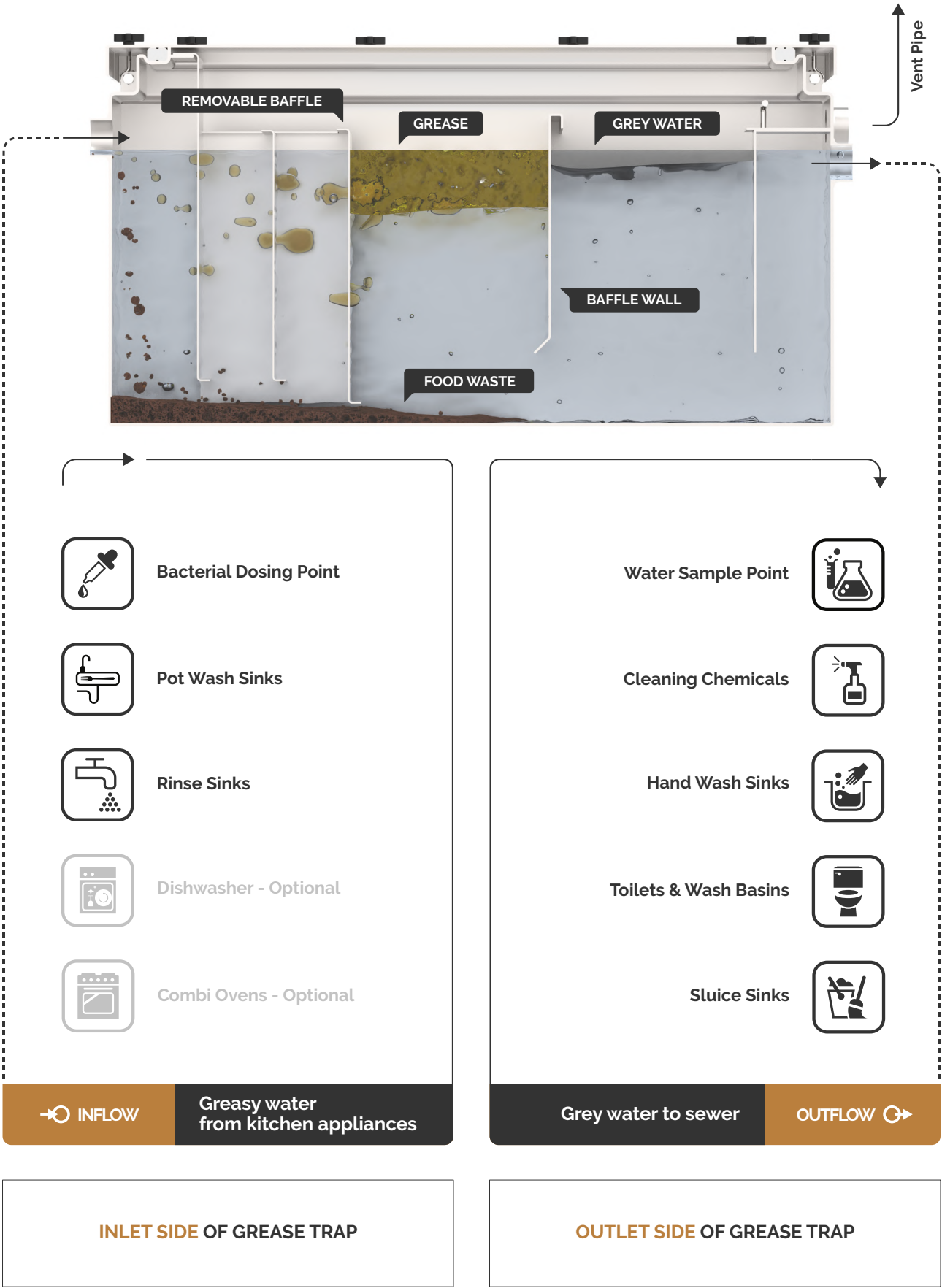


BIOTRAP® Code	Nominal Size	A	B	C	D	E	E1	F	G	H	I	Total Capacity	Greasetrap Weight
		Length	Width	Height	Pipe Diameter	Inlet to Lid	Outlet to Lid	Inlet to Floor	Outlet to Floor	Sludge Trap	Grease Capacity		
BIOTRAP-US-100-570	NS1	570	500	500 *	2" BSP	100	110	400	390	50 L	20 L	100 L	70 Kg
BIOTRAP-US-100-720	NS1	720	400	500 *	2" BSP	100	110	400	390	50 L	20 L	100 L	70 Kg
BIOTRAP-US-100-740	NS1	740	450	450 *	2" BSP	100	110	350	340	50 L	20 L	100 L	70 Kg
BIOTRAP-US-100-880	NS1	880	450	400 *	2" BSP	100	110	300	290	50 L	20 L	100 L	73 Kg
BIOTRAP-US-100-1090	NS1	1090	450	350 *	2" BSP	100	110	250	240	50 L	20 L	100 L	78 Kg
BIOTRAP-US-150-900	NS1	900	450	500 *	2" BSP	100	110	400	390	75 L	30 L	150 L	76 Kg
BIOTRAP-US-150-1000	NS1	1000	450	475 *	2" BSP	100	110	375	365	75 L	30 L	150 L	76 Kg
BIOTRAP-US-150-1100	NS1	1100	450	450 *	2" BSP	100	110	350	340	75 L	30 L	150 L	80 Kg
BIOTRAP-US-150-1200	NS1	1200	450	420 *	2" BSP	100	110	320	310	75 L	30 L	150 L	80 Kg
BIOTRAP-US-150-1300	NS1	1300	400	420 *	2" BSP	100	110	320	310	75 L	30 L	150 L	80 Kg
BIOTRAP-US-200-1000	NS2	1000	700	420 *	2" BSP	100	110	320	310	100 L	40 L	200 L	94 Kg
BIOTRAP-US-200-1100	NS2	1100	650	420 *	2" BSP	100	110	320	310	100 L	40 L	200 L	94 Kg
BIOTRAP-US-200-1200	NS2	1200	500	475 *	2" BSP	100	110	375	365	100 L	40 L	200 L	92 Kg
BIOTRAP-US-200-1300	NS2	1300	550	410 *	2" BSP	100	110	310	300	100 L	40 L	200 L	94 Kg
BIOTRAP-US-200-1400	NS2	1400	530	400 *	2" BSP	100	110	300	290	100 L	40 L	200 L	96 Kg

\* Please allow a minimum clearance of 120mm for removing the lid.



What's Connected to a BIOTRAP®?



How the BIOTRAP® Works

As wastewater enters the BIOTRAP®, the internal stainless steel baffles reduce the flow allowing the water to cool quickly. FOG (fats, oils & grease) then rise to the surface while food particles sink to the bottom.

Our Irish Water approved bacterial treatment is automatically dosed into the plumbing system and greasetrap via a timed digital dosing pump. Note: the use of enzymatic treatments are banned in Ireland.

The micro-organisms in FAT ATTACK® break down FOG (fats, oils & grease) and digest all solid waste on contact which keeps the BIOTRAP® as well as drains and pipes free-flowing and functioning like new.

There are no moving parts, filters or bags to replace. BIOTRAP® requires no daily maintenance by staff, consumes zero electricity, and can be retrofitted in almost any kitchen. With a 25+ year life expectancy and a 100% airtight design, BIOTRAP® is the most hygienic and cost-effective interceptor on the market.

The Benefits

- Zero Staff Maintenance
- Zero Smells or Leaks
- Zero Electricity Costs
- 25 Year Life Expectancy
- Optional SLA (Service Level Agreement)
- Unlimited Support

Just Ask Our Customers

We manufacture, install and maintain passive grease traps for many of Irelands leading food operators. We are happy to provide contact details for any of our clients featured in the testimonial section on our website: [www.taylormade.ie](http://www.taylormade.ie)



DCC PERMIT  
PC0010905Bl2

Bacterial Treatment

A daily bacterial treatment program is not a legal requirement but it is recommended for busy food outlets as it eliminates blockages and bad odours in plumbing systems and greasetraps.

[www.grease-trap.ie/drain-treatments-blocked-drains](http://www.grease-trap.ie/drain-treatments-blocked-drains)

Bacterial treatments reduce the frequency of costly greasetrap cleaning.



Certified Waste  
Disposal

Scheduled Maintenance

In strict compliance with I.S. EN 1825 parts 1 & 2, a Taylormade Service Level Agreement (SLA) includes:

- Certified Waste Disposal & Cleaning
- Daily Bacterial Treatment
- Bi Monthly Inspections & Monitoring
- Compliance Reporting
- Routine Maintenance



Water Sample  
Testing

Water Sample Testing

As part of our SLA (Service Level Agreement) we can test the waste water leaving the BIOTRAP®.

Parameters include: FOG, COB, BOD, suspended solids, pH levels, total phosphorus, detergents and temperature.



## Daily **Bacterial Treatment** - Outdoor

### Do I Need to **Treat my Greasetrap**?

Treating your drains and greasetrap with a bacterial additive is not a legal requirement. However, extensive independent studies have shown that approved and licenced treatments significantly reduce the buildup of FOG (fats, oils & grease) in pipes, drains and grease traps. This in turn reduces the frequency of expensive cleaning which justifies the cost of treatment.

### Can I Treat the Greasetrap **Myself**?

Yes. Our bacterial treatments are safe to handle and environmentally friendly. They can be hand dosed into a sink at regular intervals but they are most effective when allowed to sit in an idle plumbing system for up to 4 hours each day e.g. last thing at night. Automated dosing via a digital peristaltic pump is recommended as it eliminates human error and ensures consistent, accurate and timed dosing each day.

### Do All **Drain Treatments** Work?

No. The use of **enzymatic** drain treatments are banned in Ireland. Studies show that these additives temporarily suspend and liquify FOG (fats, oils & grease) which later solidify further down the line to cause blockages.

Yes. Our bacterial drain treatments are Local Authority and Irish Water approved. We supply and install a free-on-loan dosing pump for all our SLA (Service Level Agreement) customers.

### How Does the **Bacterial Treatment** Work?

Simply put, approved bacterial treatments digest grease and other organic waste to prevent FOG (fats, oils & grease) from blocking plumbing systems and greasetraps ( see page 20 and 21 for more information).





## Daily **Bacterial Treatment** - Indoor

FAT ATTACK® safely and economically digests grease and other organic waste to prevent FOG (fats, oils & grease) from blocking plumbing systems and greasetraps. It significantly reduces the frequency of costly greasetrapp cleaning & maintenance.

### The **Technical Bit**

Fats, oils and grease, or triglycerides, have a common molecular structure, consisting of a glycerol head piece to which three fatty acid chains are attached. In the first hydrolysis stage of breakdown, the enzyme lipase catalyses the removal of the fatty acid chains from the glycerol head piece.

The second stage is beta-oxidation, in effect where the liberated fatty acids are cleaved, 2 carbon units at a time, forming a molecule called acetyl co-enzyme A - water and energy. This process continues until the entire fatty acid molecule has been cleaved into acetyl co-enzyme A molecules. Finally, it is acetyl co-enzyme A that enters the Krebs cycle (TCA cycle/citric acid cycle) to be oxidised into carbon dioxide and water, with the production of energy.

### Timed **Dosing**

Your free-on-loan dosing pump delivers a consistent daily dose of FAT ATTACK® at periods of lowest flow e.g. early morning and / or late evening. The dosing pump and bacterial treatment is contained within a free-on-loan wall mounted (stainless steel) lockable box.

### **Benefits:**

- FAT ATTACK® produces a bio-film on the inside of pipes which is proven to keep sinks, drains and plumbing systems working like new. It eliminates blockages, bad odours and the need for harsh chemicals.
- FAT ATTACK® digests FOG (fats, oils & grease) in busy greasetraps and significantly reduces the frequency of costly waste disposal. Controlled dosing via our battery operated peristaltic pump ensures consistent results.
- FAT ATTACK® is safe to use and complies with all licensing requirements. It is approved for use by Irish Water, DCC and all Local Authorities throughout Ireland.





## Compliance Reporting

### MACS® Compliance Reporting

Under Section 16 (1) of the Public Health Act, it is an offence for food operators to allow waste FOG (fats, oils & grease) to enter a public drain or sewer. The food operator is subject to criminal liability if they cannot demonstrate compliance with the conditions of their Discharge Licence. Irish Water inspectors require the licensee to regularly monitor, maintain and document the compliance performance of each grease trap on their premises.

For busy food service establishments, greasetrap compliance can be a time-consuming and challenging responsibility.

### What is MACS®?

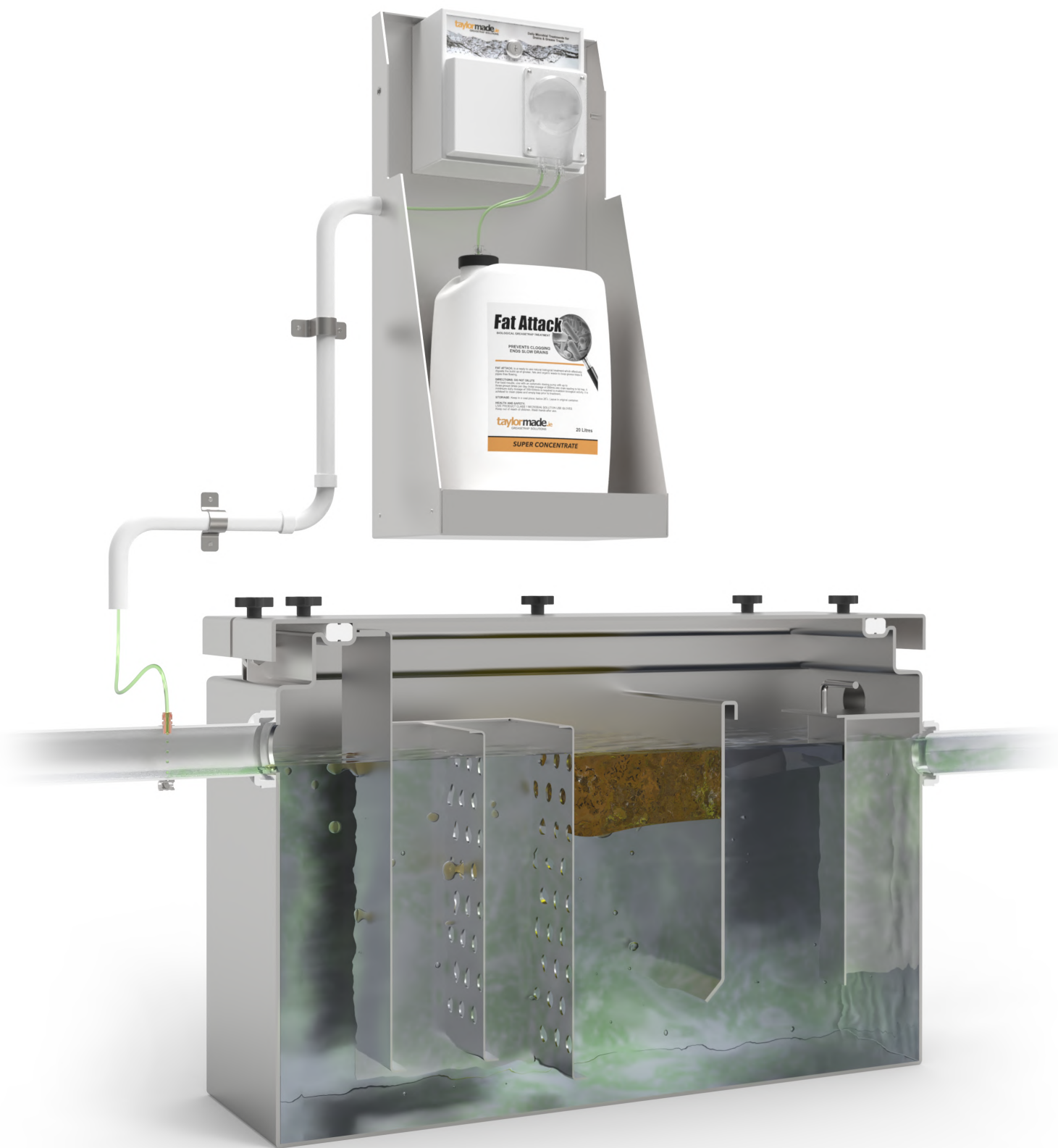
MACS® is a unique database that is updated monthly or bimonthly by your service engineer and provides food operators and Irish Water inspectors with remote access to all of your grease trap maintenance & compliance records. Hard copy records are produced each month (or bimonthly) by your service engineer and stored in your water-resistant Compliance Manual. In addition, your monthly or bimonthly maintenance and compliance reports are emailed to you and your designated staff.

### Benefits

- Waste Disposal Certificates
- FOG, BOD, COD, pH levels etc.
- Maintenance Reporting
- Staff Training Records
- Annual Environment Reports
- Discharge Licensing
- Irish Water Inspections
- Performance Reporting
- Reactive Maintenance







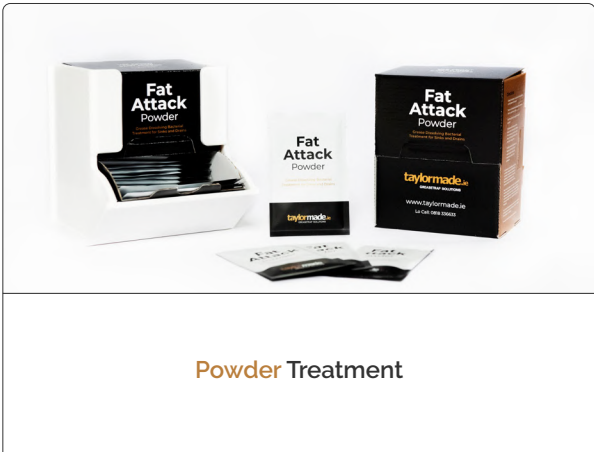
Powder Treatment

Fat Attack Powder and Fat Attack liquid are equally effective in producing a bio-film on the inside of pipes which is proven to keep sinks, drains, and plumbing systems working like new. Fat Attack Powder eliminates blockages, bad odours, and the need for harsh chemicals.

Each box contains 30 sachets. Use one sachet per sink, per day.

Bacterial Treatment vs Heat Tracing

Heat tracing uses electrical cables, insulated piping and heat sensors to reduce the viscosity of grease in pipes thereby allowing it to flow freely. When maintained correctly it can be an effective but expensive way to reduce blockages. Fat Attack liquid is a cost effective alternative to heat tracing.



Powder Treatment



No Treatment

Liquid Treatment

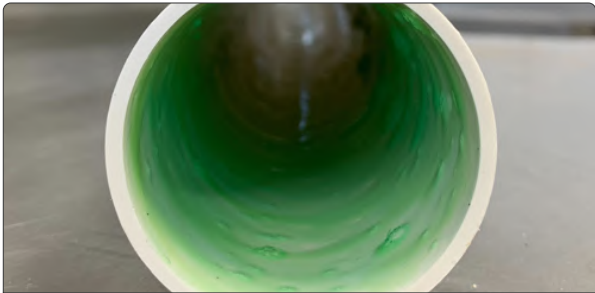
As with Fat Attack Powder, Fat Attack liquid reduces the frequency of expensive greasetrap cleaning which justifies the cost of the treatment. Automated dosing via a digital peristaltic pump is recommended as it eliminates human error and ensures consistent, accurate, and timed dosing each day. (see pages 18 - 21)

Each drum contains 10 litres which will last up to 60 days.

A digital dosing pump delivers a consistent daily dose of Fat Attack Liquid which digests FOG (fats, oils & grease) in pipes and greasetraps. It requires little or no maintenance and consumes zero electricity.



Liquid Treatment



Taylormade Bacterial Treatment



## Do I Need a Maintenance Contract?

As a semi-state company under the Water Services Act 2013, Irish Water have brought the water and waste water services of Ireland's 31 Local Authorities together under one national service provider. Annual inspections (often up to 4 times per year) have already commenced and strict penalties are enforced for non-compliance.



New Greasetrap Regulations

### A Legal Requirement

Food Service Establishment's are required to demonstrate compliance with their Trade Effluent Discharge Licence and with I.S. EN 1825 parts 1 & 2. Put simply, food operators need to establish and document a comprehensive routine of maintenance, water analysis and waste disposal for each greasetrap on their premises.



Maintenance Plan

### Maintenance Plan

A Preventative Maintenance Plan for your existing or new greasetrap will eliminate blockages, bad odours and costly downtime while ensuring your premises is compliant with all Local Authority and Irish Water regulations.



Controlled & Monitored

### Controlled & Monitored

Our Maintenance Plans are tailored to the needs of each facility and include scheduled waste disposal, daily bacterial treatments, bimonthly service visits and an online compliance reporting service. All of this for one fixed monthly fee.



Customer Service

### Customer Service

0818 336633  
info@taylormade.ie  
www.taylormade.ie

### Accurate, Consistent & Actionable

Scheduled monitoring and maintenance is carried out every 30 or 60 days and all mandatory records are updated. This ensures the performance data is accurate, consistent and actionable. You and your Local Authority Inspectors can remotely access these maintenance and compliance records via MACS® (see page 22 for more details).

### What Makes Us Different?

We design, manufacture, install and maintain our own greasetraps. Why is this important?

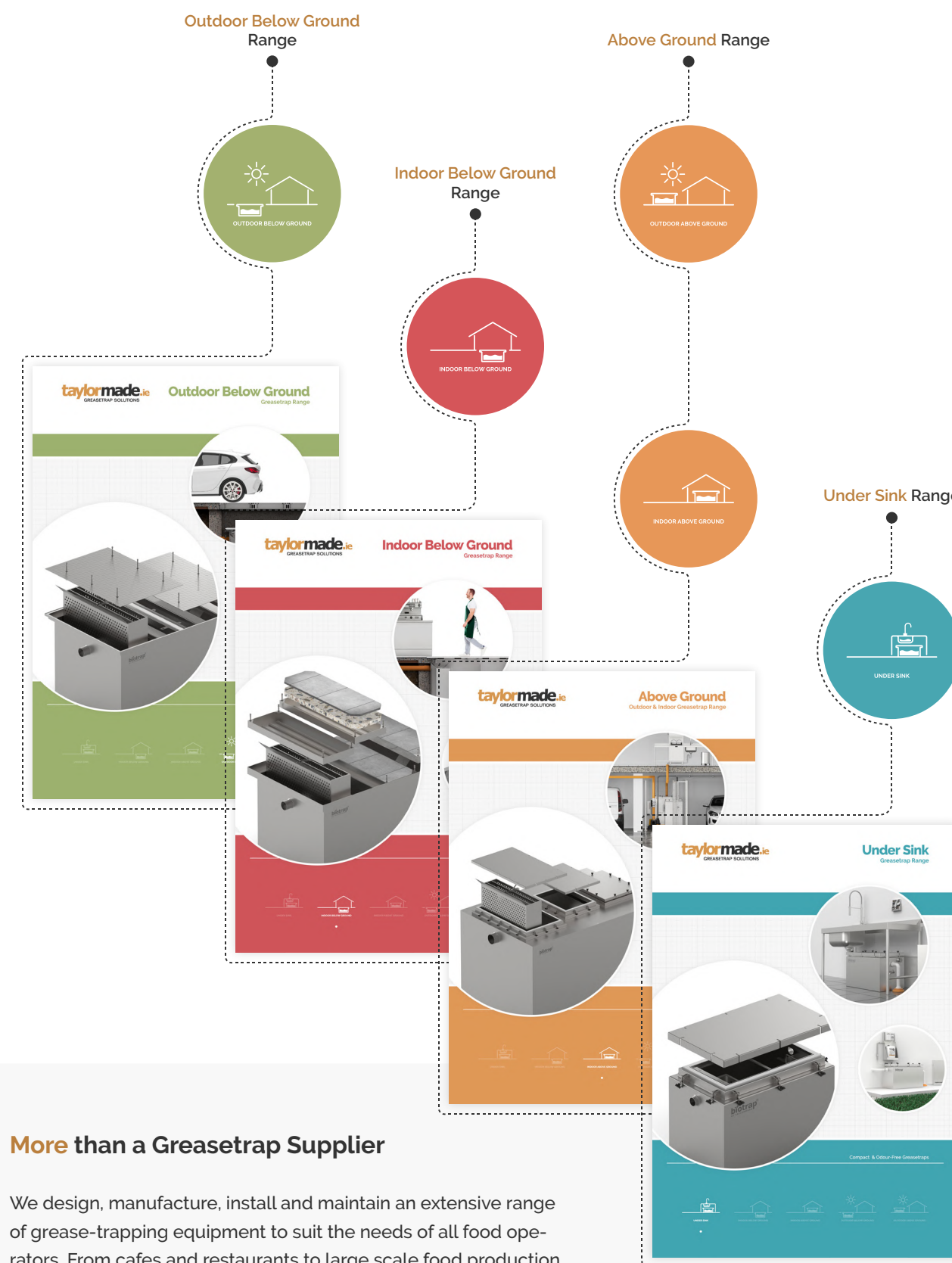
If you purchase a greasetrap from a distributor or catering supplier, use a plumbing contractor to install it and pay yet another supplier to maintain it, who do you call when there's a problem?

We take ownership of every step of the process from design and fabrication through to installation and maintenance which provides total peace of mind for our valued clients.

Maintenance Plans include all of the following for one fixed monthly fee:

- FAT ATTACK® Bacterial Treatment
- Scheduled Waste Disposal
- MACS® Compliance Reporting
- On Site Compliance Manual
- Under Sink FOOD CATCHER®
- Waste Water Analysis
- Application for Annual Discharge Licence

## Our Product Range



### More than a Greasetrap Supplier

We design, manufacture, install and maintain an extensive range of grease-trapping equipment to suit the needs of all food operators. From cafes and restaurants to large scale food production plants, we will ensure your premises complies with all industry standards allowing you to focus on your core business.

You can download our brochures at [www.taylormade.ie](http://www.taylormade.ie) or contact our sales office on 0818 336633 to schedule a free on-site consultation.



# Testimonials

## You're in Good Company

From 5 star hotels and restaurants to hospitals, nursing homes and fast food outlets, hundreds of food operators throughout Ireland are experiencing the benefits of a Taylormade BIOTRAP® and maintenance plan.



Paul Flynn

"We have used this bacterial product since 2007. It works very well. No blockages or bad odours."

– CELEBRITY CHEF, THE TANNERY

*Paul Flynn*



Enda McEvoy

"A cost effective solution. We wouldn't be without it."

– MICHELIN STAR CHEF, LOAM

*Enda McEvoy*



Michael Thomas

"We receive a professional service from Taylormade. I have no hesitation in recommending them to other food operators."

– BEST CHEF 2017, WATERFORD CASTLE

*Michael Thomas*



Paul Philips

"A simple but effective way of controlling waste, grease and ensuring compliance. A good company to deal with."

– AWARD WINNING CHEF, PEACH TREE

*Paul Philips*



Ronnie Wolf

"We replaced our mechanical grease traps with a Taylormade BIOTRAP®. We are very happy with the installation and the maintenance contract."

– HEAD CHEF, RIVERCOURT HOTEL

*Ronnie Wolf*



Gemma Murphy

"We are very happy with the product and service. Our compliance & maintenance records are always up-to-date."

– HEAD CHEF, MARYBOROUGH HOTEL

*Gemma Murphy*



Paul Power

"Very happy to recommend Taylormade to all food operators. Quality service."

– CONSULTANT CHEF

*Paul Power*



Robert Bullock

"We are delighted with our new BIOTRAP®. Taylormade provide a great product and service. Very happy to recommend to others."

– PASTRY CHEF, LE PATISSIER

*Robert Bullock*





# Made-to-Measure Greasetraps

A taylor-made BIOTRAP® allows you to dictate the shape, design and load capacity to suit your particular requirements. For locations with limited headroom or restricted space, we can fabricate a custom-built greasetrap in several sections which are then welded together in situ and dye tested for water tightness. Complete the details below and email to [info@taylor-made.ie](mailto:info@taylor-made.ie) to receive a free quotation.

## Contact Details

Company Name:

Premises:

Buyers Name:

Buyers Phone:

Buyers Email:

## Equipment Details

No. of Prewash Sinks:

No. of Pot Wash Sinks:

No. of Dishwashers:

No. of Combi Ovens:

No. of Woks:

## Specify Your Greasetrap Model

Indoor Trap

Outdoor Trap

Above Ground

Below Ground

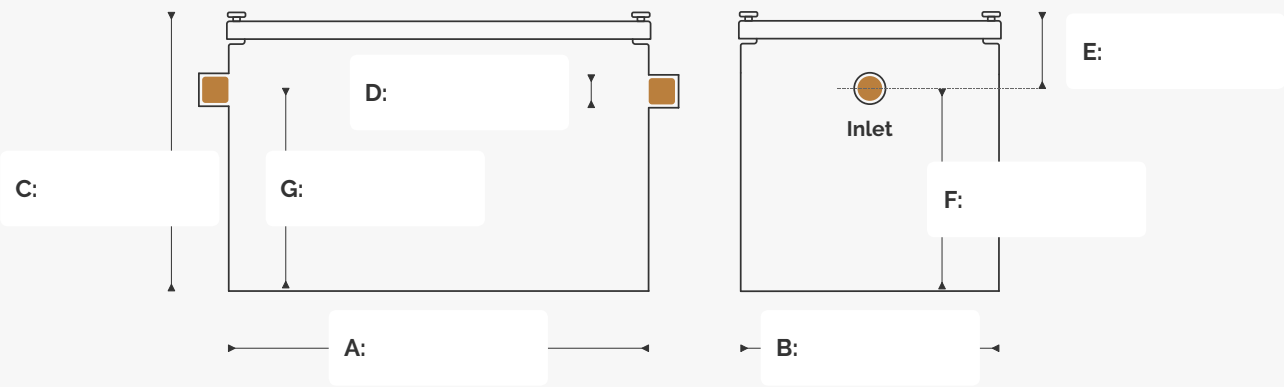
## Optional

Length of Floor Drains:

Length of Pipe to Trap:

Inlet Pipe Diameter:

Outlet Pipe Diameter:



**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, 110mm, 160mm, 220mm or 254mm pipework.

**E = Inlet Location** From centre of inlet pipe to top of greasetrap.  
**F = Inlet Location** From bottom of the greasetrap to centre of inlet.  
**G = Outlet Location** The outlet should be a minimum of 10mm lower than the inlet.



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