

PRECAST CONCRETE GREASE INTERCEPTORS

FOR A HEALTHY FOOD SERVICE ENVIRONMENT

Eating greasy foods may or may not clog your arteries, but one thing is for certain: grease that enters our wastewater systems from restaurants and other dining establishments will eventually clog a sewer system. With the ever-increasing number of restaurants located in North America, the need for effective removal of fats, oils and greases is vitally important. Precast concrete grease interceptors efficiently meet these needs.

Nonexistent or ineffective wastewater pretreatment programs result in the discharge of large quantities of grease into our wastewater collection systems. Solidified grease can then cause stoppages in the piping networks and create problems at treatment plants that are costly and time-consuming to fix. Sewer clogs can also cause considerable health hazards when raw sewage backs up into residences or commercial establishments.

Grease interceptors remove that grease from the waste stream and bring the water to acceptable effluent standards before discharging it into a sanitary sewer system. Grease interceptors should be easy to maintain, large enough to hold considerable amounts of grease, and allow for sufficient retention time. With all things considered, you'll want a product that you can rely on — precast concrete.

WHY PRECAST CONCRETE?

- Superior strength and durability
- High degree of quality control
- Quick availability
- Reduced weather dependency
- Concrete mass resists buoyancy
- Environmentally friendly
- Maintenance ease and accountability
- Eliminates health concerns associated with handling grease in food preparation areas.



QUALITY | VALUE | PERMANENCE

PRECAST CONCRETE GREASE INTERCEPTORS

Precast concrete grease interceptors have many advantages over other types of grease removal systems and competing materials:

SUPERIOR STRENGTH AND DURABILITY

The strength of precast concrete gradually increases over time. Other materials can deteriorate, experience creep and stress relaxation, lose strength and/or deflect over time. The load-carrying capacity of precast concrete is derived from its own structural qualities and does not rely on the strength or quality of the surrounding backfill materials. Precast concrete grease interceptors can easily support vehicular loads typically found near food service establishments, allowing for convenient placement under a parking lot.

HIGH DEGREE OF QUALITY CONTROL

Because precast concrete products are manufactured in a controlled plant environment, they exhibit high quality and uniformity. Problems affecting quality typically found on a job site – temperature, curing conditions, craftsmanship and material quality – are nearly eliminated in a plant environment. Precast concrete products manufactured in a quality-controlled environment and installed with high-quality sealants offer a superior solution to watertightness requirements. Standard watertight sealants are formulated to adhere to precast concrete, making watertight multiple-seam precast concrete structures routine.

QUICK AVAILABILITY

With thousands of manufacturers throughout North America, precast concrete products can be ordered from plants in most cities or regions. Since precast structures are manufactured in advances and stored at the plant, they are readily available when needed at the job site. This ensures competitive pricing and a ready supply, which can save days, weeks or even months on a project compared with cast-in-place concrete and other materials.

REDUCED WEATHER DEPENDENCY

Precast concrete increases efficiency because weather will not delay production in the plant. In addition, weather conditions at the job site do not significantly affect the schedule. Conversely, forming and placing of concrete in cast-in-place applications can result in significant delays due to poor weather conditions.

For more information on precast concrete grease interceptors, please contact:

MONITORING SYSTEMS

Unfortunately a small minority of interceptors are not properly maintained. With the addition of a high-tech monitoring system information such as oil and solid levels, liquid levels and temperature can be recorded, allowing an optimized maintenance schedule to be developed. Monitoring systems are preinstalled and tested in a controlled plant environment adding to overall project cost savings.

CONCRETE MASS RESISTS BUOYANCY

With a specific gravity of 2.40, precast concrete products resist the buoyant forces associated with underground construction. In comparison, fiberglass has a specific gravity of 1.86 and high-density polyethylene (HDPE) has a specific gravity of 0.97.

ENVIRONMENTALLY FRIENDLY

Precast concrete is non-toxic, environmentally safe and made from all-natural materials, making it an ideal material for use underground. Concrete has no proven ill effects on groundwater and surface water quality. Specially designed sealants and rubber gaskets ensure that all pollutants are contained within the interceptor.

MAINTENANCE EASE AND ACCOUNTABILITY

Large outdoor grease interceptors are the best method to pretreat kitchen wastewater. Only large outdoor interceptors can provide maintenance accountability because of their reliance on third party maintenance contracts. When a third party provides maintenance, you have a paper trail to show compliance with local ordinances. This assurance does not exist for self-maintained, under-the-sink grease removal systems.

ELIMINATES HEALTH CONCERNS

Outdoor interceptors provide a level of health safety that indoor units simply cannot provide. By conducting the collection, maintenance and disposal of grease outside of the kitchen area, outdoor interceptors eliminate the health concerns created by performing these functions in the same workspace as food preparation.

Precast concrete grease interceptors are the best choice for effective removal of fats, oils and grease. Only properly sized outdoor type grease interceptors provide acceptable effluent quality. Precast concrete grease interceptors are easily produced to be watertight, durable during storage and transportation, easy to install and provide a healthy food service environment.

