Aluline

Grease Management Services



Specialist Solutions for Grease Management and Drainage

• Grease Traps • Separators • Interceptors • Gullies & Channels

Aluline
Grease Management Services

"We've got it covered!"

The Aluline Service Guarantee is provided FREE of charge to our clients through continuous use of Aluzyme® liquid.

The guarantee will become null and void should our client cease use of the Aluzyme® liquid. Our clients are advised to follow guidelines and maintain the Grease Trap (if installed).

Why Specify Aluline?

By using an Aluline Grease Trap and Dosing System, you will be conforming to Part H of the new 2000 Building Regulations. Aluline offer a "One-Stop-Shop" for drain maintenance including Grease Traps, Dosing Stations, liquids, service agreements, gullies, health and safety and cleaning kits etc. At a highly competitive price.

We pride ourselves on our un-parallelled customer service.

- FREE advisory service to architects, designers and kitchen consults.
- 30 years experience in the field.
- Highly recommended.
- Products are manufactured by Aluline, therefore they are highly cost effective.
- Bespoke products manufactured to customer requirements.
- Best up-to-date information on current legislation.
- Cutting edge technology.
- Trustworthy, conscientious and accountable company.
- We only use naturally occurring environmentally friendly products.

Non Active Customers

Can reinstate a service guarantee by taking out a yearly pre-paid supply of Aluzyme® to be exchanged every 4 months by our Engineering Department.

The relationship between Aluline and our client doesn't end at the point of installation. Aluline offers customers a comprehensive Service Guarantee which includes:

1. Engineer call-outs.
2. Replacement dosing pumps and parts.
3. Replacement seals and fittings to Aluline Grease Traps (if applicable).
4. Replacement of entire dosing system if necessary.
5. Staff training by qualified Aluline engineers.
6. Comprehensive system advice.
7. Site monitoring.
8. Liaising with water companies / environment agency on our clients behalf.

Subject to damage associated with reasonable wear. Each drum of Aluzyme® should last approximately 4 moths (3 drums per year)

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• The training of operation staff.
• Surveying and onsite advice.

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Aluline
Grease Management Services

What makes us different? The customer comes first!

We are proud that Aluline has an excellent repeat business rate. There are a number of reasons why customers keep returning to us. Our environmental knowledge and 30 years experience in the operation and maintenance required, helps us to ensure kitchen drainage is compliant with the needs of each individual establishment and current requirements to meet the regulation standards.

Knowing what drives our clients

At Aluline, we make a point of understanding your business requirements first; by fully grasping what underpins your food service delivery, constraints with cost, staffing, legislation governing waste management and hygiene in different establishments. We do this by keeping in close contact with the health and water authorities. We deliver solutions that move you closer to your overall business obligations to meet current and future legislations; and provision of staff and management training plus information fact sheets.

Constructing tailor-made solutions

At Aluline we know that 'one size' actually doesn't 'fit all'. Different customers have different needs. As manufacturers and designers, we use our experience and knowledge to offer the solution you require depending on the premises or project. Our services are entirely bespoke and based on individual needs for each premises or project. We produce site surveys to ensure your understanding.

Building strong relationships

At Aluline we believe that relationships make or break a project. As such we implement formal relationship management plans that ensure we deliver consistently, an honest, cost effective and service value to each customer irrespective of size or prestige. Customer requirement surveys and project debriefings show that our clients consistently rate our services very highly. In some areas, over 80% of our work is repeat business. While we're delighted to have such high levels of customer satisfaction, we see it as a minimum standard and work tirelessly to continually improve our service.



Driven by clients' needs

Our approach is not about how we meet our clients' objectives, but how we are going to exceed them. We are a solutions oriented business driven by our customers. We take the stress from our client and/or designers, by offering a standard and ongoing back up for the customer (who follows our training guidance).

Summary

Aluline Ltd is an international company dedicated to Sustainable Urban Development and the Environment. From inception, the group has focused its efforts on providing environmentally sound solutions posed by the commercial food and hospitality sector drainage.

Aluline Ltd offers natural eco-friendly solutions in the form of cutting edge biotechnology and 'Waste Removal at Source' equipment designed to reduce or eliminate the environmental impact of waste created by the commercial food industry.

The company provides equipment to remove wet waste (i.e. Food Oil and Grease, or FOG) to prevent the accumulation of these waste products in drainage systems, sewers and treatment plants. Aluline has many solutions; with recent developments we now offer a complete programme to drainage management in premises and arrangements to cover all maintenance aspects. Our help desk can ensure speedy resolution to any problems encountered.

The Aluline Group is ISO 9001 & ISO 14001 accredited. Our company policy of continuous development has resulted in the introduction of many new ideas. Through total quality management and the use of best design we aid our customers in playing their part in protecting and sustaining our land and water resources for future generations to enjoy.

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Aluline Grease Management Services

From major Blue Chip companies to smaller business establishments.
Why our client base choose Aluline Grease Management Services.

CONSULT
We will discuss your needs and requirements for compliance with regulations.

SURVEY
Aluline provides you with a free site visit from a fully qualified Aluline Service Engineer (at this stage we prepare a written and photographic confidential detailed report for your appraisal without obligation).

SITE VISIT
During the site visit the engineer will consult with you to establish recommendations offering your business the most cost effective solution to meet food, oil and grease legislation.

INSTALLATION
On your acceptance to our approved recommendations, our Grease Management System (GMS) will be professionally installed at a convenient time which would minimise disruption to your business.

ALULINE STAFF TRAINING
During installation our Service Engineer will give full staff training.

SUSTAINABLE PARTNERSHIP
Aluline look after your waste management needs, with a structured service plan specific to your company's operation, full logistical engineering support and a 24/7 hotline.

COMPLIANCE ASSURANCE
Aluline continue to develop our products and service, to keep up with legislation, working in partnership with Water Companies we ensure you are able to concentrate on your core business reducing any stress or possible unnecessary litigation.

MANUFACTURE
Our in-house design and engineering team can produce bespoke units to suit most applications.

SUSTAINABILITY
Aluline offers a fully inclusive proposal to cover all aspects of your drainage requirements from simple advice to complete management and control on site using our extensive resources and knowledge on your behalf.

... looking after your business

"It's unwise to pay too much, but it's worse to pay too little. When you pay too much, you lose a little money - that's all. When you pay too little, you sometimes lose everything, because the thing you bought was incapable of doing the job it was bought to do. The common law of business balance prohibits paying a little and getting a lot - it can't be done. If you deal with the lowest bidder, it is well to add something for the risk you run, and if you do that you will have enough to pay for something better."

John Ruskin

www.goodreads.com

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Aluline will provide you with complete specification for your consideration. Ideally this should be implemented at design stage whether new build or retro-fit.

Constructing tailor made solutions. Our services are entirely bespoke and based on individual delivery plans for each premises or project, we produce site surveys to ensure your understanding.

Sizing Biological Grease Separators

In accordance with current guidance from Water Authorities, dishwashers and waste disposal units should not be connected to grease separators.

Sizing for Above Ground Grease Traps

Please refer to the chart on the relevant page for the grease trap sizes.
To determine the size of grease trap, calculate the volume of water, divide by the discharge time (2 minutes).

Example:

Sink Size
2 x 400 x 400 x (250), overflow height (OH) is 220.
Volume is 2 x 400 x 400 x 220 = 70.4L

Sink Size
1 x 500 x 400 x (300), overflow height (OH) is 220.
Volume is 31 x 500 x 400 x 220 = 44.0L
Total Volume = 114.40L

Size of Grease Trap
114.4L divided by discharge time (2 Min) = 57.2L
Use AG2 (115L) for Above Ground Series.
L cubic m = 1 tonne -1000L

Sink Size (mm)		Overflow Height (OH)	Volume (Ltrs)
600 x 450 x 300	x	220	59.4
500 x 400 x 300	x	220	44
500 x 400 x 250	x	220	44
400 x 400 x 300	x	220	35.2
400 x 400 x 250	x	220	35.2
200 x 200 x 110	x	65	2.6

The calculation of Grease/Oil Interceptor size is not an exact science, factors to account for are: type of premises, cleaning regime, staff training, frequency of cleaning, available space for fitting, place of trap e.g above floor/below floor inside kitchen outside kitchen. Supplier should have experience to advise on trap sizing, training & cleaning frequency.



The actual loading should be assumed to be 60% of the above value, as most appliances and fixtures are not filled to the brim. In many cases, these fixtures are filled to less than 60% of the capacity, especially when water is at premium. Most large businesses reduce water consumption to attain economic and environmental benefits and reduce carbon footprint.

Sizing for Under Ground Grease Traps

We use the same methodology for the Under Ground series (however as a rule of thumb) we advise using one size larger to reduce the cleaning regime.

When specifying Under Ground Traps, the T-Dimension or invert level, it is important to ensure that the lid is at a finished level and increment cost can be calculated for bill of quantities.

Access to final position for cleaning is important during the specification stage.

Flow Rating

A 2 minute drainage period is acceptable for commercial fittings to fully discharge. To calculate the flow rating, simply divide the litre capacity of the kitchen fixtures and equipment by 2 (drainage period) to give flow rating in litres/minute then divide by 60 to calculate litres/second.

Example:

59.4 litres multiplied by 0.60 to give actual loading for a single catering sink = 35.64 litres. This is then divided by 2 = 17.83 litres per minute or 0.297 litre per second.

Under European Legislation, dishwashers are assumed to have flow rating 2 litres/second.

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Above Ground Grease Trap Systems

including Bio-Remediation



The Hygienic device is manufactured in austenitic AISI304 1.5mm Stainless Steel. The air sealed units are designed to be environmentally friendly and to compliment removal at source waste policies.

The easy fit lid comes with clips to allow full access for cleaning. A 50mm - 54mm mechanical pipe connection is fitted as standard. Holes through walls for the outlet pipe must be lower than the trap outlet. Care must be taken during manufacture to ensure stays on catering benches will not obstruct the inlet/outlet pipes. These traps are air sealed, conforming with ISO EN124:1994, EN1253-4, & EN1825-2 requirements.

It is important to observe all our recommendations for fitting, cleaning and maintenance, as these units can be fitted into working kitchens. Training and record manuals are available to all new installations.
An installation check by Aluline Engineers is included in the purchase price.

Aluline has more than 20 years experience in Grease Management Systems, both in design, maintenance and installation. We can maintain systems and give relevant advice to all of our customers. It is only a viable working system that has kept many customers loyal from our inception in 1993.

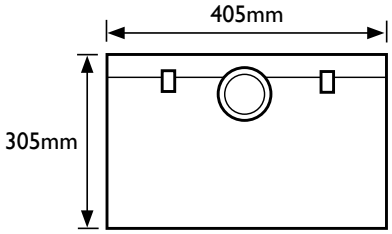
A Grease Management System is sized to accommodate and use space available, to fit or retro fit traps in kitchen areas. This is recommended as care of units is then borne by catering management. A trap which is designed and sized to fit the space available may require more physical maintenance and shorter periods on the cleaning cycle. Traps without a regular planned maintenance programme will not meet standards and may cause problems in the system, and pump stations.

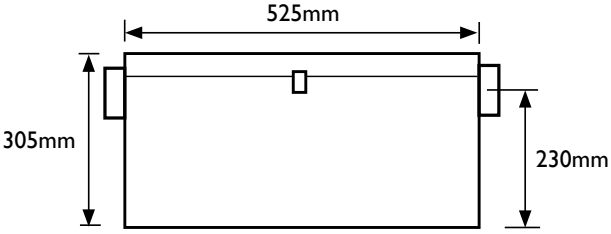
For the sizing of Grease Traps, please refer to Page 6 opposite.

AG1 Grease Trap



Flow Rate Ltrs/min	Fat Retention Ltrs	Capacity Ltrs	Inlet	Outlet
27	27	53	50mm	50mm





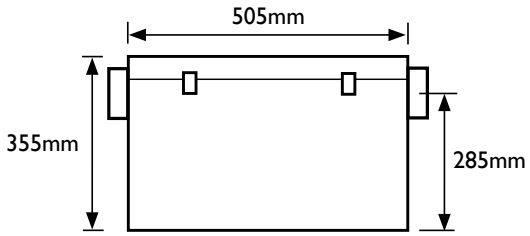


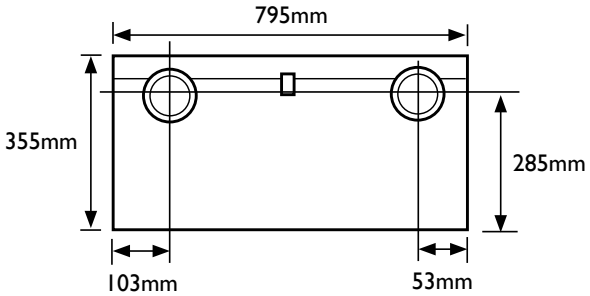
AG1 with Vertical Inlet

AG1/AG2 Twin Outlet Grease Trap



Flow Rate Ltrs/min	Fat Retention Ltrs	Capacity Ltrs	Inlet	Outlet
27	27	53	50mm	50mm





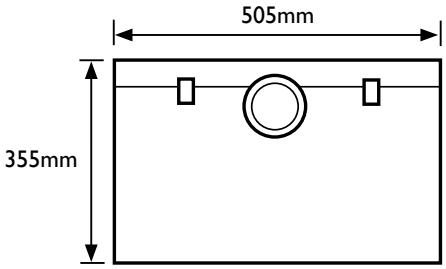
For the sizing of Grease Traps, please refer to Page 6

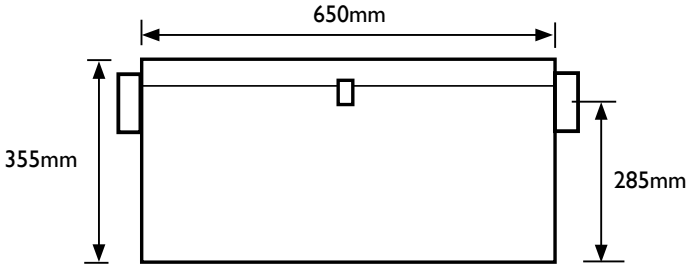
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AG1.5 Grease Trap



Flow Rate Ltrs/min	Fat Retention Ltrs	Capacity Ltrs	Inlet	Outlet
50	45	75	50mm	50mm

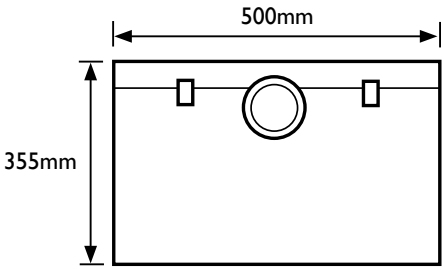


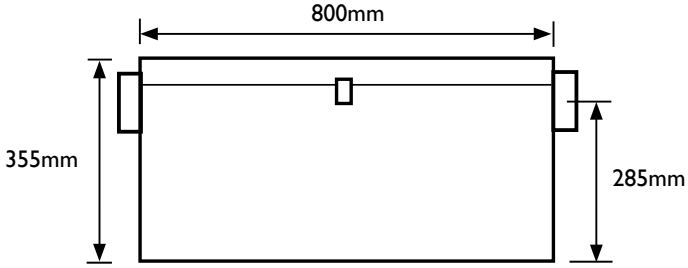


AG2 Grease Trap



Flow Rate Ltrs/min	Fat Retention Ltrs	Capacity Ltrs	Inlet	Outlet
57	67	115	50mm	50mm





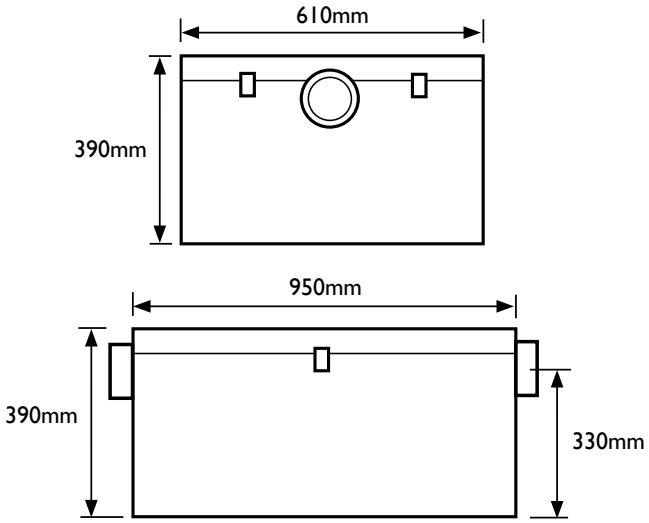
For the sizing of Grease Traps, please refer to Page 6

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AG3K Grease Trap



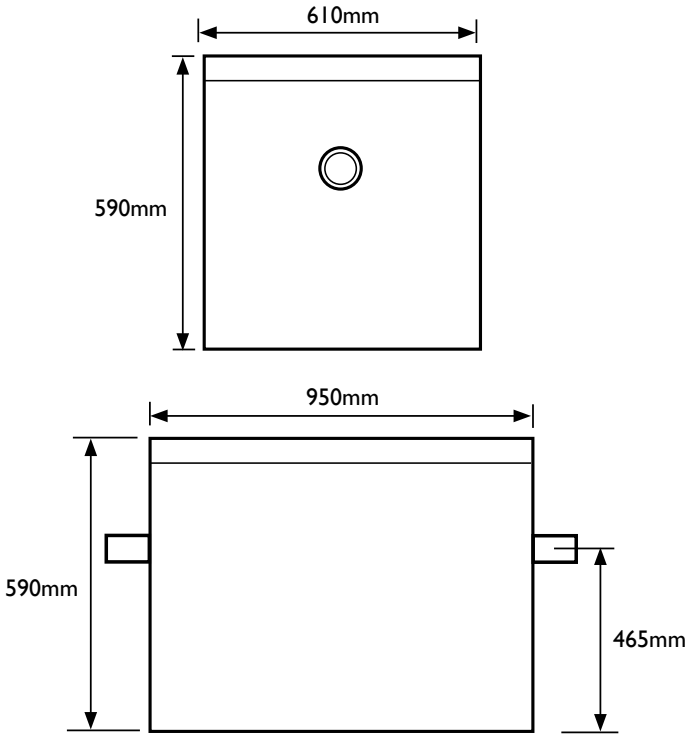
Flow Rate Ltrs/min	Fat Retention Ltrs	Capacity Ltrs	Inlet	Outlet
96	117	91	50mm	50mm



AG3 Grease Trap



Flow Rate Ltrs/min	Fat Retention Ltrs	Capacity Ltrs	Inlet	Outlet
143	215	287	110mm	110mm



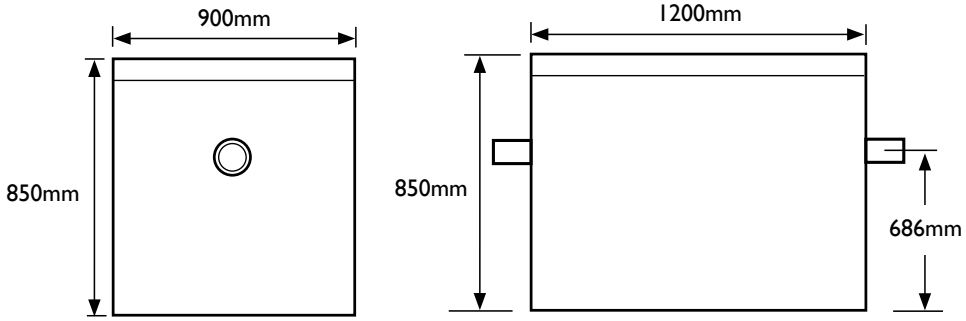
For the sizing of Grease Traps, please refer to Page 6

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AG4 Grease Trap

Flow Rate Ltrs/min	Fat Retention Ltrs	Capacity Ltrs	Inlet	Outlet
370	662	741	110mm	110mm

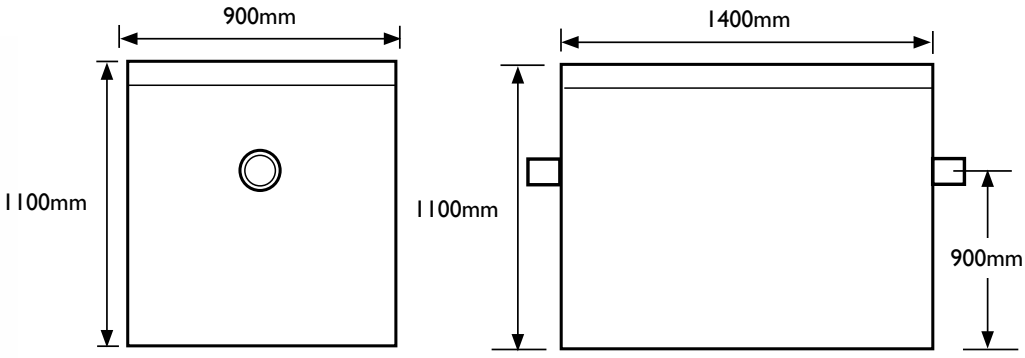




AG5 Grease Trap

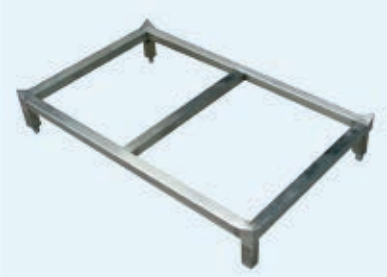
Flow Rate Ltrs/min	Fat Retention Ltrs	Capacity Ltrs	Inlet	Outlet
567	1069	1134	110mm	110mm





These traps require regular cleaning. Ensure that correct cleaning agents are used. Also that the inlet sizes for the sink and trap are compatible.

Grease Trap Stands



Stainless Steel Stands with adjustable legs are available upon request at an additional cost to raise the Separator to pipe level. (AG Models)

The use of stands gives flexibility in positioning and allows for cleaning under Grease Traps.

Model	Size	Adjustable Height
AG1	L525 X W405	125mm x 165mm
AG2	L795 x W505	125mm x 165mm
AG3	L950 x W610	125mm x 165mm
AG4	L1200 x W900	125mm x 165mm
AG5	L1400 x W900	125mm x 165mm
AG5a	L1500 x W1050	125mm x 165mm

For the sizing of Grease Traps, please refer to Page 6

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Aluzyme® Biological Liquid

Designed to aid bio-degration of organic materials / food stuffs in grease traps/pipe systems and pumping stations.

The reduction of FOG in sewer systems can be accomplished and the production of sulphuric acid / sewer gas producing anaerobic bacteria reduced.

For use in:

- Abattoirs
- Food processing
- Leisure industries
- Food courts
- Bakeries
- Business and Office Canteens
- Hotels and Restaurants
- Water Treatment Plants



BDN6 Dosing Pump Control Unit
5 Amp Connection or Battery Powered



BDN6 Dosing System

Dosing Stand

Aluzyme® 20 litre drum can be suspended on a stainless steel stand at an extra cost.
The stand is easily fitted to the kitchen wall freeing space in the floor.

Drum Size:
W290mm x D230mm x H400mm



BDN6 Dosing Stand

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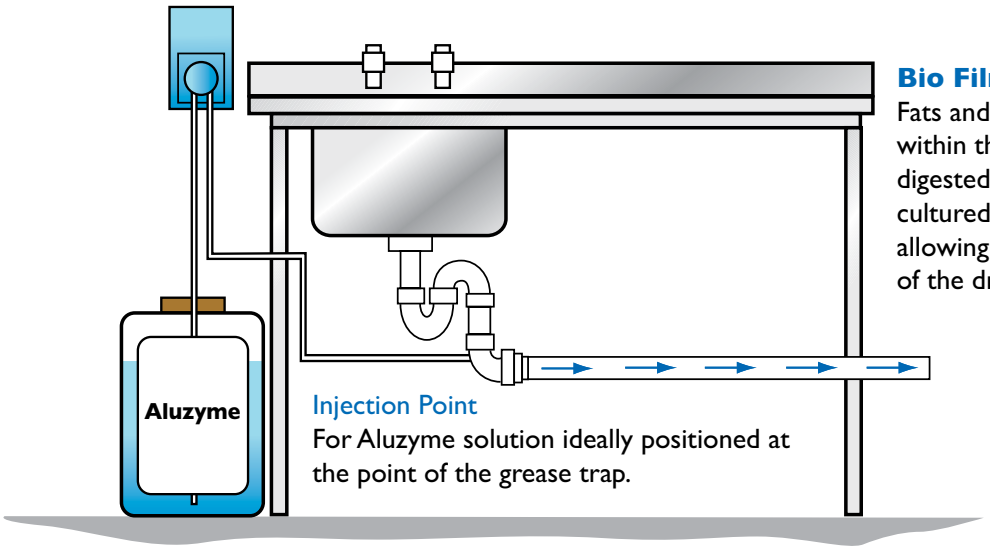
Stand alone dosing has its uses, but will not meet regulation on grease management.
It is designed to introduce bacteria which in turn produce enzymes to break down organic matter (food). This can assist flow in pipe systems and help to reduce blockages. It will not however be as effective on oil and is susceptible to biocides no matter how it's produced.

Introducing bacterial cultures in drain systems to replace and strengthen natural occuring types is recommended as it is very beneficial to pipe systems.

Typical Installation

Automatic dosing pump & Control Unit

Injects Aluzyme at a preset daily time.
Normally set to inject at the end of a working day



Bio Film

Fats and grease deposited within the pipe work are digested by the bio film cultured from Aluzyme solution, allowing maximum efficiency of the drainage system and pipes.

Exit Point of the sink waste

Aluzyme solution continues to work, the bio film on the internal surface areas of the drainage system enhances the breakdown of solids attached to the internal pipe work area preventing reduced flow, foul odours and blockages occuring.

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Health & Safety Kit

Cleaning and Maintenance of Grease Traps is a requirement. To assist staff in carrying out this task we have introduced a range of products in a kit form.

- To help establishments comply with health and safety.
- Everything you need in one solid container.
- Re-order, what you want, when you want it.



28 Page Grease Trap Maintenance guide/log



Components can be supplied in the following pack quantities.

Quantity	Description
50	Gauntlets (Gloves)
50	Dust Masks
200	Aprons (roll)
50	Green Bio-Degradable Bags (double strength organic waste)
1	Scraper
1	Sieve
1	Storage Trunk (40 Ltr lockable)
1	Reodouriser 500ml
1	Sanitiser 500ml
1	Hand Sanitiser 250ml
1	Hand Towels 10in. 2ply
1	Aluzorb 10 Ltr

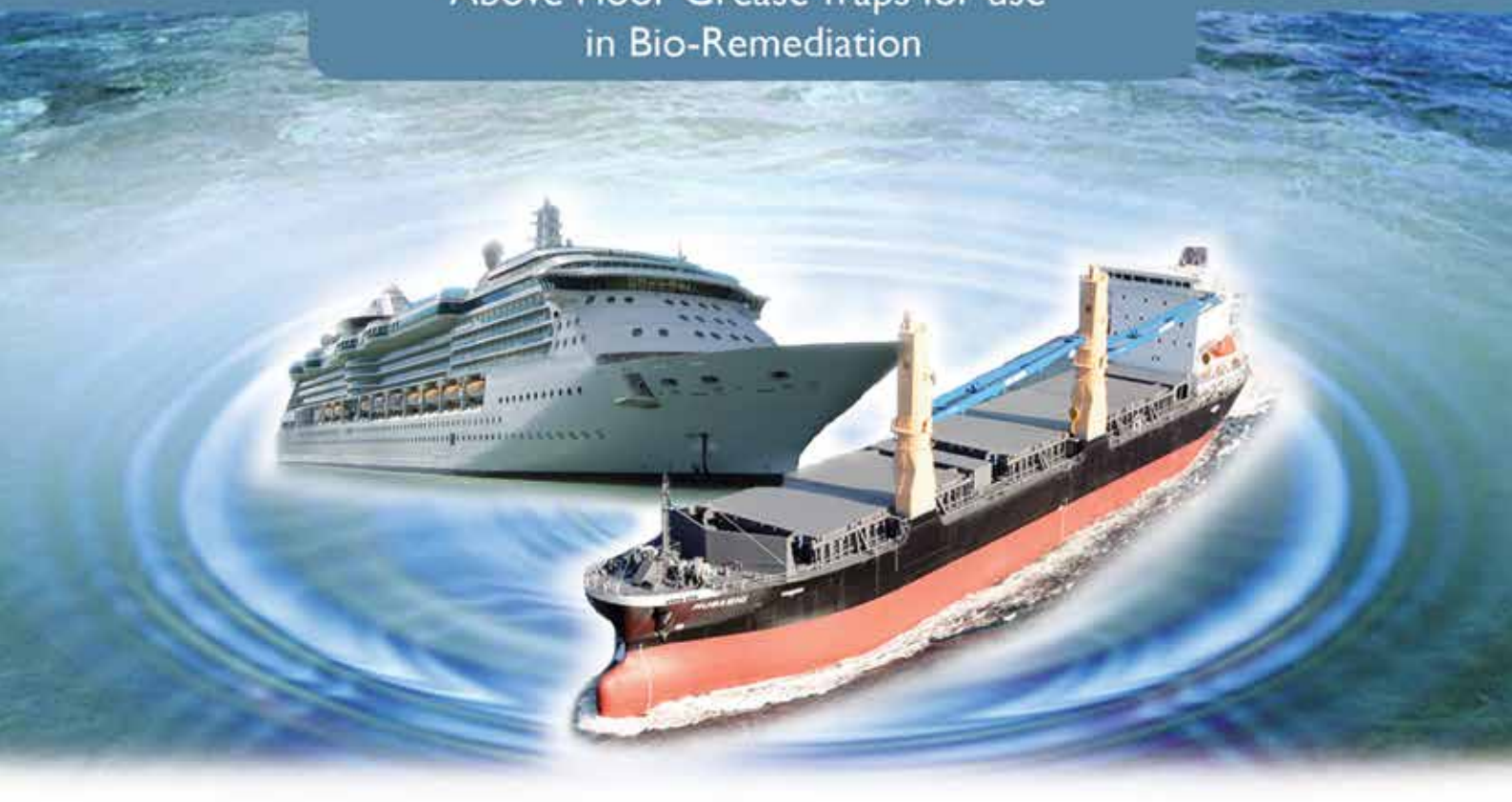
The box is designed to eliminate any possibility of cross contamination from cleaning materials, important in your Health and Safety risk assessment.

Tel: 01928 563532 Website: www.alulinegms.com

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Ships

Above Floor Grease Traps for use in Bio-Remediation



Grease Management System for Ship Galleys

The design of food, oil and grease traps for ships requires to take into consideration many factors for example movement, positioning, pipe fittings, sizes, cleaning and the disposal of waste.

The provision of air sealed grease/oil Interceptors for Galleys on board a ship is a legal requirement (WHO). The failure to install oil/fat interceptors can cause a problem in ships tanks that collect sewage.
The coating of the surface in these tanks by oil/fats precludes the nitrogen exchange, this encourages anerobic bacteria. A by-product of this is sulphuric acid. This is also encouraged by chemicals used and disposed of into the system. Sulphuric Acid attacks mild steel bulkheads and when mixed with the liquid chlorine used for water sterilisation can produce some very dangerous gases in confined spaces.

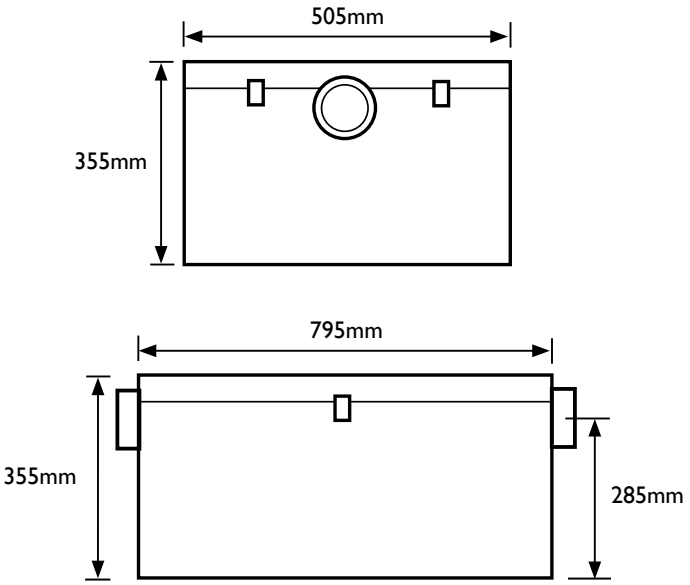
The Hygienic device is manufactured in austenitic 1.5mm Stainless Steel. The air sealed units are designed to be environmentally friendly and to be compliment with removal at source waste policies. The easy fit lid comes with clips to allow full access for cleaning. A 50mm - 54mm mechanical pipe connection is fitted as standard. Holes through walls for outlet pipe must be lower than the trap outlet. Care must be taken to ensure stays on catering benches do not obstruct the inlet/outlets.

The acceptance of waste disposed of from ships will change in the medium to long term (compliance).
As land based authorities are tasked with environmental and waste disposal issues. Waste removed, stored and treated from ships, aircraft and trains will be an issue, and extra costs and compliance issues may arise in many ports and establishments.

SAG2 Grease Trap



Flow Rate Ltrs/min	Fat Retention Ltrs	Capacity Ltrs	Inlet	Outlet
57	67	115	50mm	50mm



For the range of Above Ground Grease Traps please refer to Page 7 - Page 14

Retro fitting a galley for a Grease Management System can be accomplished by custom made traps to fit existing spaces. Pipe connections, flanges etc. can be produced to suit the pipes used in the installation drain system. The positioning is important and allows access for cleaning etc.

Bio-Remediation

The use of aerobic bacteria dosed into a Galley drainage system helps to reduce food waste and can assist in the build up of a healthy bacteria colony in the waste system. Care and Training on health hygiene plus a cleaning regime is required, similar to shore based authority.

Gullies and Channels can also be fabricated to suit deck flooring requirements. Custom designed to suit applications.

Ships catering requirement for drainage is similar to land based units.

1. Staff Training and Maintenance guide.
2. Treatment Plant - Care and Maintenance.
3. Waste Disposal machines - not advisable.
4. Chemical and liquid disposal concerns.
5. Catering equipment drainage check list.
6. Kitchen design guide.

For the sizing of Grease Traps, please refer to Page 6

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Under Ground Grease Traps



Designed for ease of fitting and efficiency in dealing with grease and organic waste in existing and new locations. Traps may be treated via Aluline's automatic and hygienic Aluzyme® dosing system to eliminate blockages and foul odours, reducing the frequency of regular manual cleaning.

As a manufacturer, Aluline can make Grease Traps to suit any requirement of our clients.

Under floor/ground traps should be sized at least one size larger, as the responsibility for cleaning is usually not with the kitchen staff. This in turn can affect the volume of oil and solids allowed into the system. The cleaning of these traps can also be hit and miss, as out of sight means out of mind. (The cleaning schedule for all traps should be set and maintained to conform with water company requirements).

The traps can be supplied with ceiling hangers 14mm threaded bar and 3mm plated to fit above the floor. 6mm x 75mm galvanised angle.

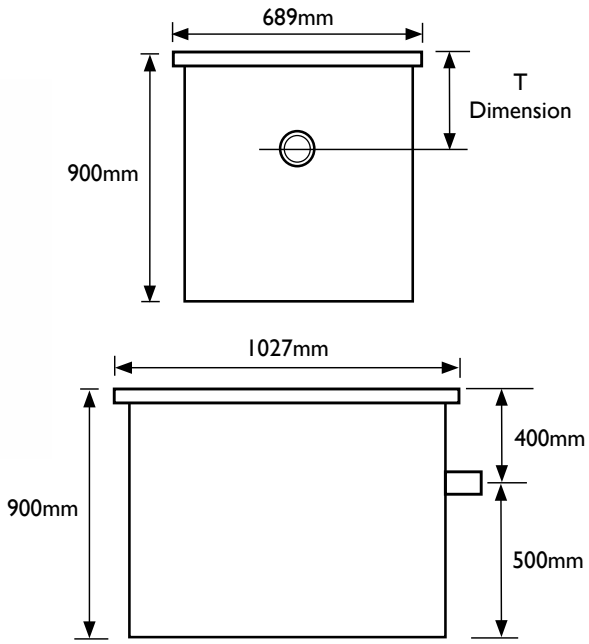
Lids

- Aluminium durbar 8mm screw fixed.
- Mild steel galvanised durbar, 8mm screw fixed.
- Stainless steel trays to take sand and cement blocks or tiles.

UG3 Grease Trap



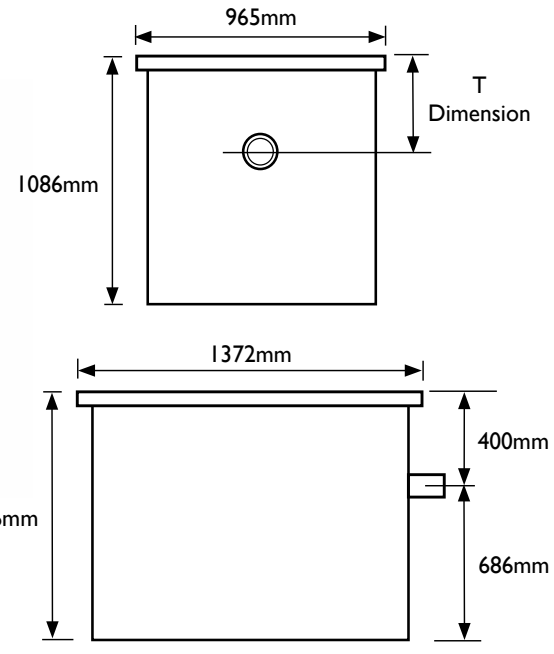
Flow Rate Ltrs/min	Fat Retention Ltrs	Capacity Ltrs
144	231	288



UG4 Grease Trap



Flow Rate Ltrs/min	Fat Retention Ltrs	Capacity Ltrs
392	668	784



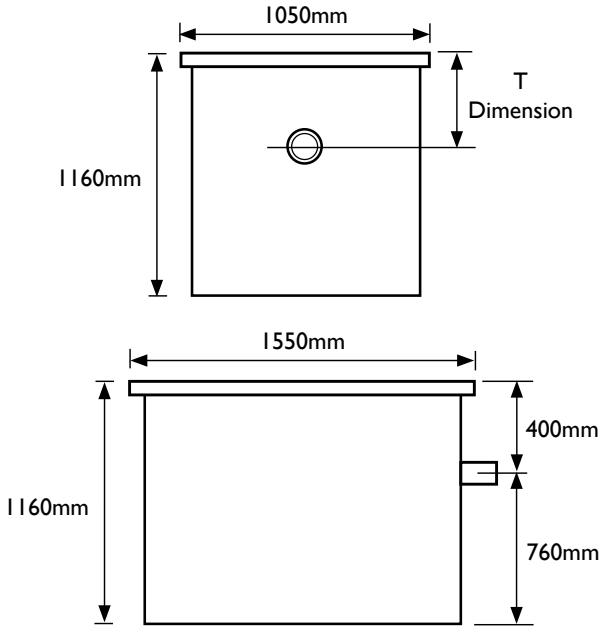
For the sizing of Grease Traps, please refer to Page 6

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UG5 Grease Trap



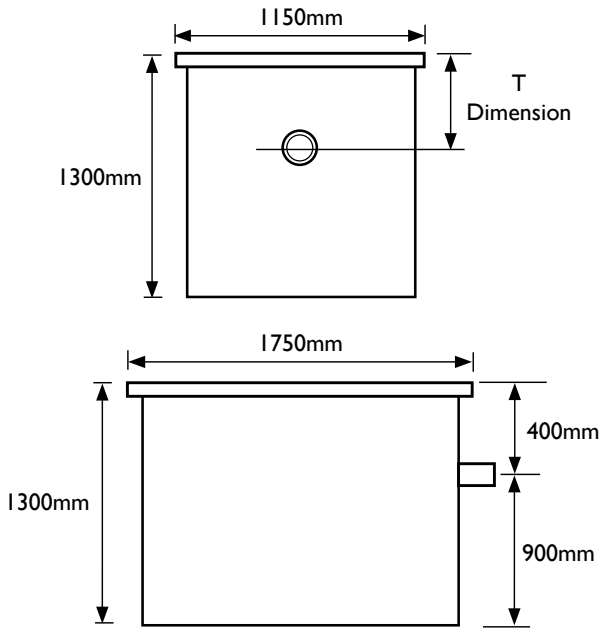
Flow Rate Ltrs/min	Fat Retention Ltrs	Capacity Ltrs
542	941	1084



UG6 Grease Trap



Flow Rate Ltrs/min	Fat Retention Ltrs	Capacity Ltrs
804	1423	1608



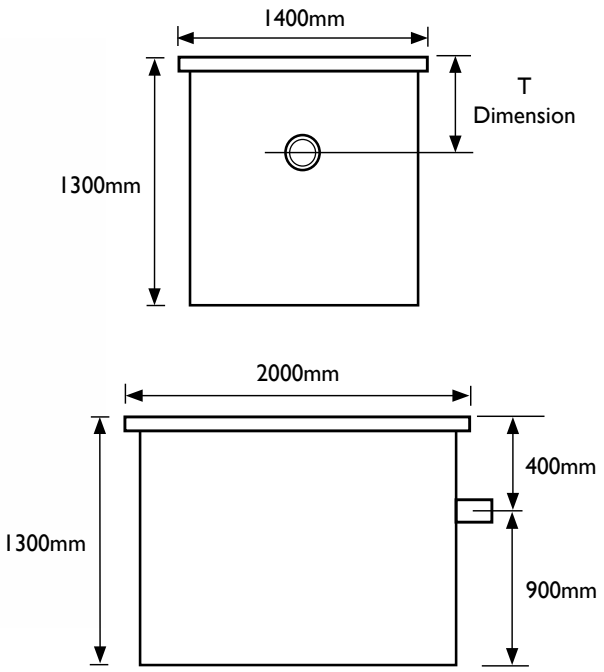
For the sizing of Grease Traps, please refer to Page 6

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UG7 Grease Trap



Flow Rate Ltrs/min	Fat Retention Ltrs	Capacity Ltrs
1140	2044	2281



Lids and Baskets
Pedestrian Lids in Alu-Durbar - Use for Pedestrian and Light Traffic.
Mild Steel Galvanised Durbar - Use for Medium Traffic.

Galvanised Tray (access cover and frame) - manufactured to suit customers needs, i.e. tiles, block paving.

Baskets - We do not recommend baskets in underground Grease Traps as this causes a problem when maintaining the equipment.

To specify, order Under Ground (UG).

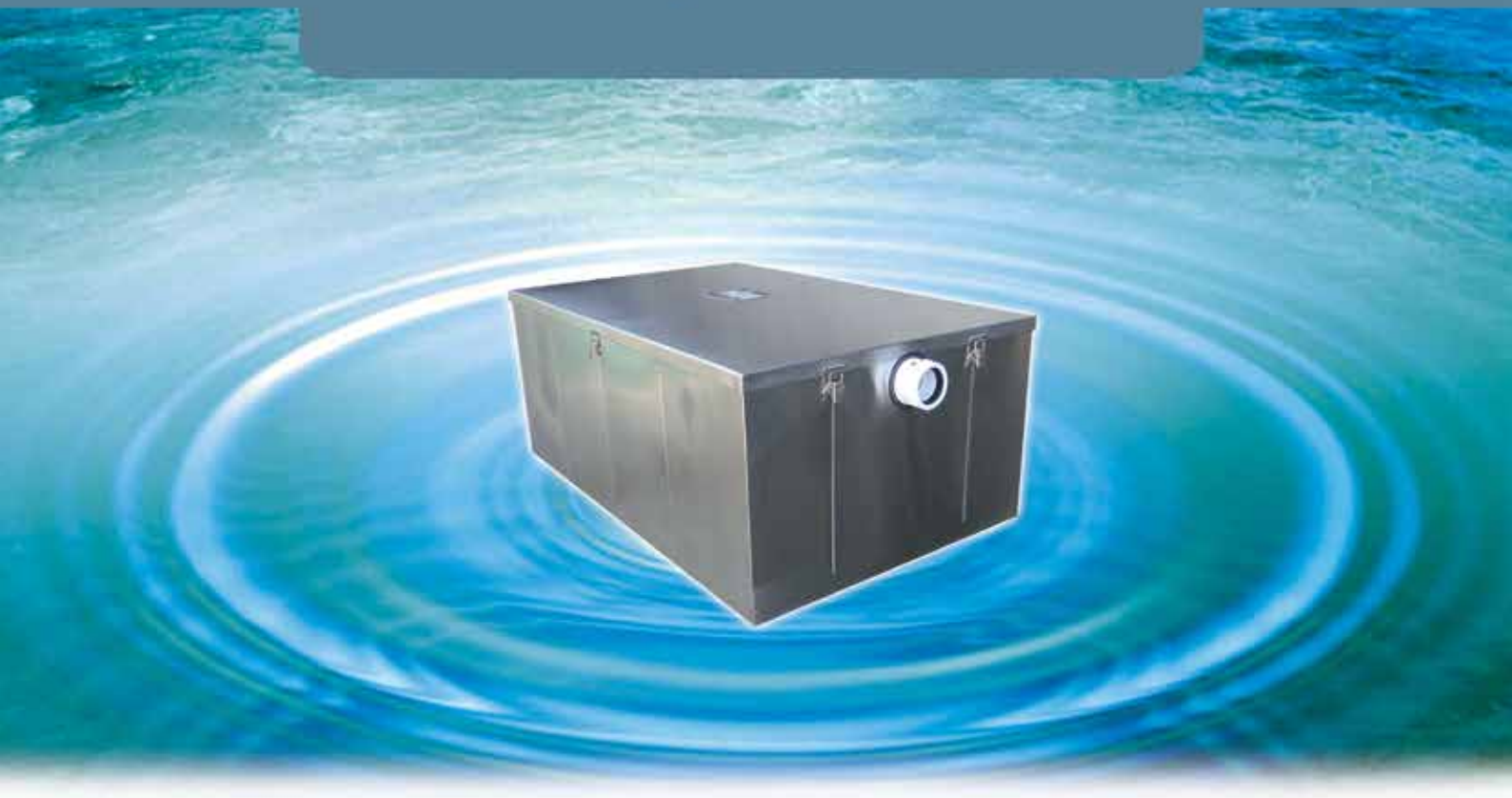
To order these units it is CRITICAL to have dimensions from finished lid to centre (T) or bottom of existing pipework (Insert level).
We require the outlet size 110mm or 160mm.

Please ensure access for cleaning and maintenance procedures.

For the sizing of Grease Traps, please refer to Page 6

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Separators



Lint, Hair, Plaster & Starch Separators

Specification

Stainless Steel trap sized to suit laundry outflow. This contains a removable stainless steel mesh baffle designed to stop fibres from the washing programme entering the drainage system. Available in above and below ground units.

We advise customers to check quantities of detergent used in the laundry programme to ensure minimum discharge of the chemical is achieved. The liquid products used in the dry cleaning process should not enter a drainage system unless approved by water companies and the environment agency.

These separators are designed to protect the drainage system from known problems. The washing of fabrics produce a fibrous contaminate in waste water (lint). The fibres can stick in pipe systems causing serious obstructions and blockages.

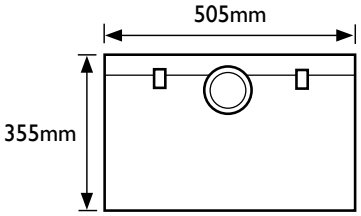
Hair from sinks, showers and gullies cause similar problems as lint. Plaster and paint products produce a silt like substance which solidifies in pipelines and bends. Starch from rice and potatoes etc. is a form of glue. This coats the surface of pipes and can bind other matter causing reductions in pipe capacity, forming solid matter with the potential for blockages. This is difficult to remove from the pipe systems.

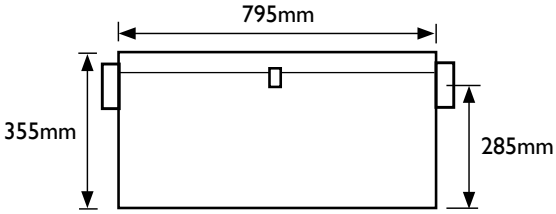
Lint & Plaster Separators

Lint / Plaster PL2



Capacity Ltrs	Inlet	Outlet
115	50mm	50mm

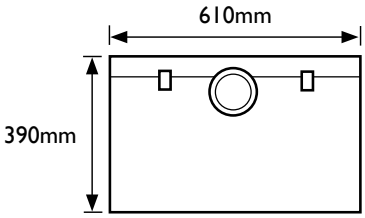


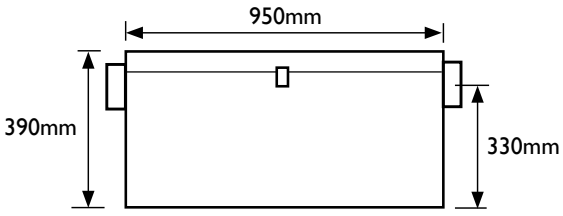


Lint / Plaster PL3



Capacity Ltrs	Inlet	Outlet
191	50mm	50mm





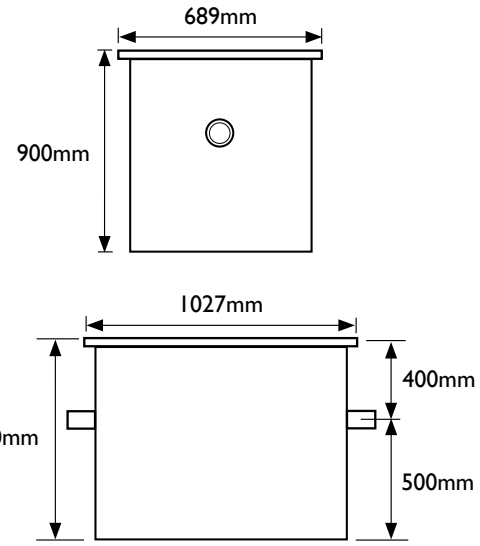
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Lint & Hair Separators

Lint / Hair LHS3



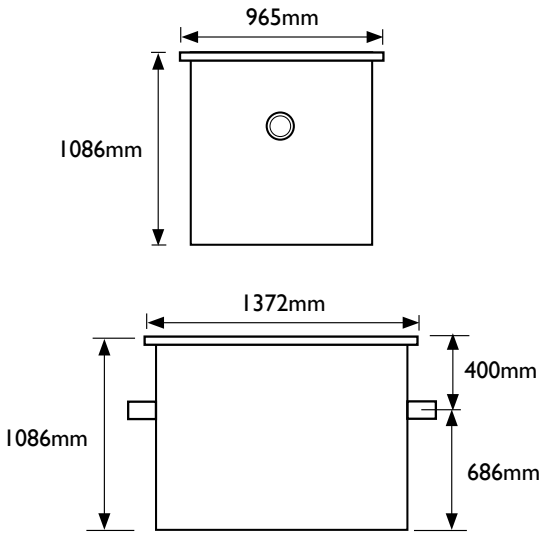
Capacity Ltrs	Inlet	Outlet
353	110mm	110mm



Lint / Hair LHS4



Capacity Ltrs	Inlet	Outlet
1040	110mm	110mm



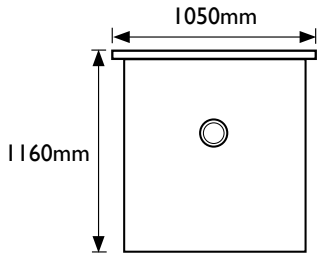
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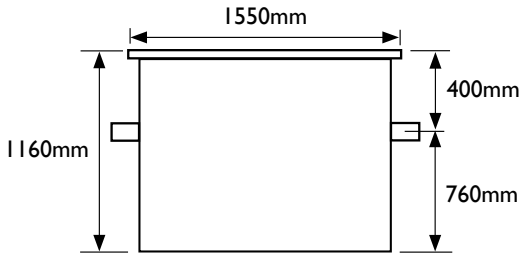
Lint & Hair Separators

Lint / Hair LHS5



Capacity Ltrs	Inlet	Outlet
1236	110mm	110mm

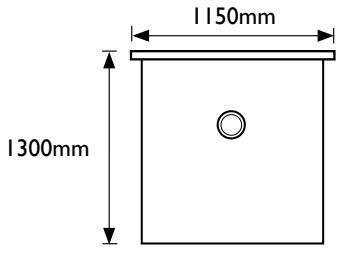


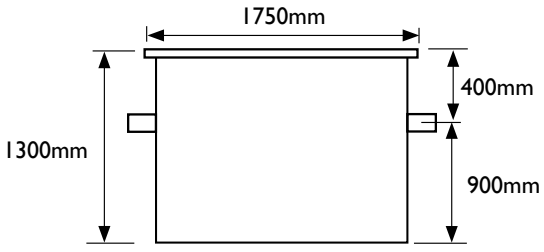


Lint / Hair LHS6



Capacity Ltrs	Inlet	Outlet
1800	110mm	110mm





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Formula for the specification of Lint Separator Sizes

A x B x C / 8 = D

A = Litres per cycle B = Cycles per hour C = Number of machines D = Capacity required

A and B are generally in the washing machine manufacturers handbook and are must knows. Alternatively if you had a model number, you can usually get the information from the manufacturers website.

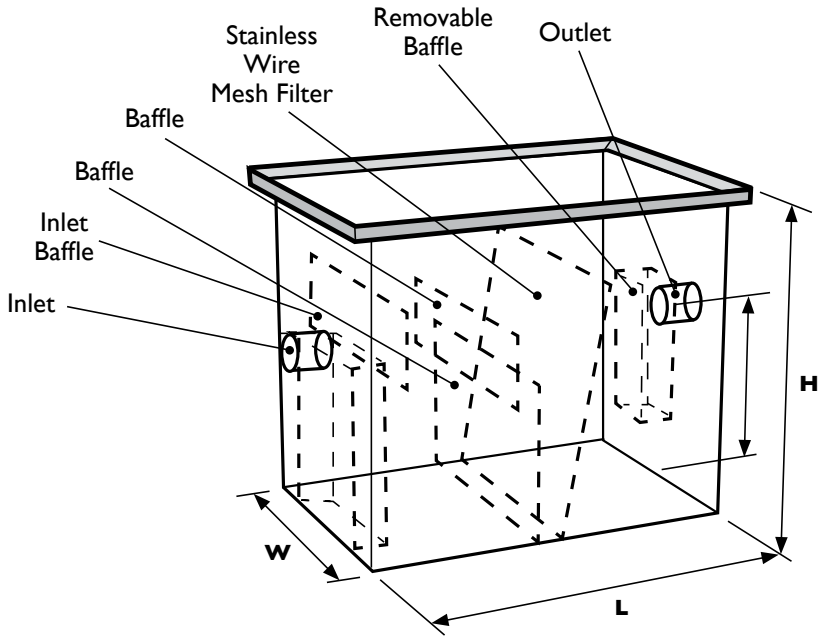
Usually 80 - 115 litres per cycle and potentially 3 - 6 cycle per hour.

Capacities of the Lint Separator are:

LHS3 - 353 Ltrs
LHS4 - 1040 Ltrs
LHS5 - 1236 Ltrs
LHS6 - 1800 Ltrs

So using this formula a site that has 9 washing machines that use 80 Ltrs per cycle and have 4 cycles an hour would be 80 x 4 x 9/8 =360. Therefore an LHS3 would be specified.

Whereas a site that has 35 machines producing 90 Ltrs per cycle hour, the formula would be 90 x 5 x 35 / 8 =1968. Therefore a LHS6 will be required.



Model	Length	Width	Height	Outlet	Pipe Connection (C)
UG3	1027mm	689mm	900mm	110mm	500mm
UG4	1372mm	965mm	1086mm	110mm	686mm
UG5	1550mm	1050mm	1160mm	110/160mm	760mm
UG6	1750mm	1150mm	1300mm	110/160mm	900mm

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Starch Separators

Specification

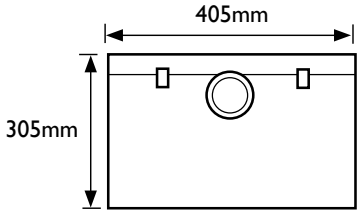
Prevents and treats the problems created by the production of waste starch in food process establishments. Fitted directly into the existing drainage system, the unit removes the cement like residue from blocking drainage pipes and sewer systems. Physical and biological treatment eliminates the need to constantly replace blocked sections of waste pipes due to the damage created from residual starch waste.

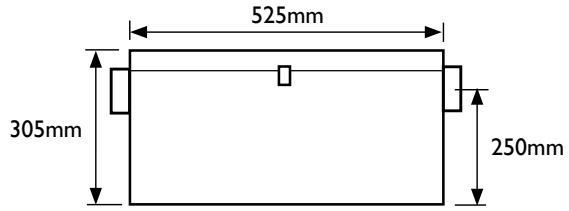
Fitted with a unique Shower System to prevent build up of foam within the separators produced when a peeler is in operation. The Shower System is fitted with an electronic valve which allows water to flow through the Shower System when the potato peeling process is in operation. An extra large removable basket is fitted in the trap to collect food solids (e.g. potato peelings etc.)

Starch SS0501



Inlet	Outlet
50mm	50mm

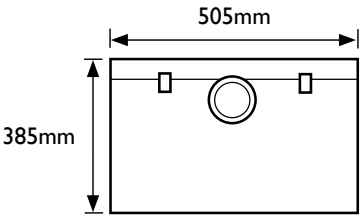


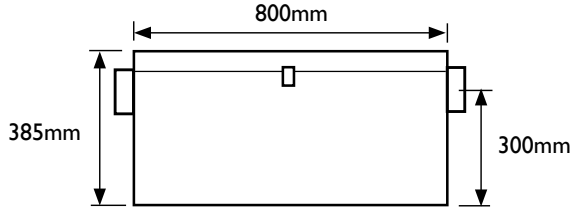


Starch SS0502



Inlet	Outlet
50mm	50mm





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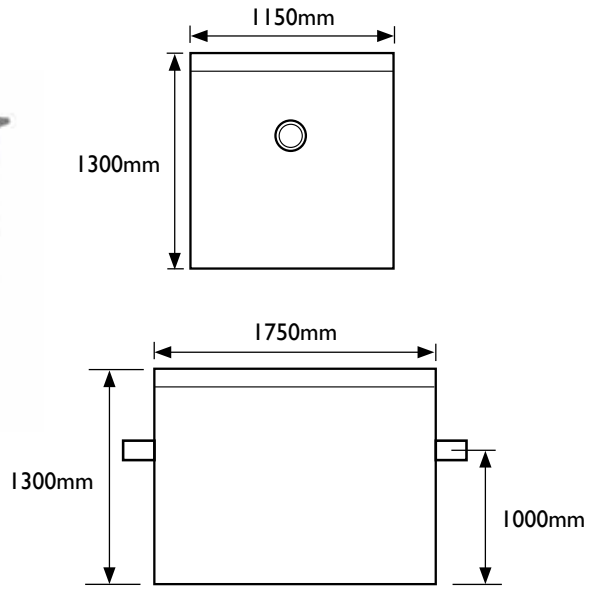
Starch Separators

The larger separators for starch can be bio-remediated with the introduction of biological liquid. To enhance action in the tank a system of aeration can be fitted. This ensures the action of aerobic bacteria that breaks down the starch.

Starch 0L56



Capacity Ltrs	Inlet	Outlet
1600	110mm	160mm





BDN6
Dosing System

The Aluline Dosing System and Aeration is included in this model.



An electronic valve is fitted to ensure the water spray is in action. To reduce suds on the surface of the tank, the valve is connected to the relevant machine to work in tandem.

Electronic Valve Specification

Supply Voltage	240v AC 50Hz
Power Consumption	6 Watts
Operating Temperature Range	+5 - +88°C
Cable Length	1 Metre
Maximum Differential Pressure	1 Bar
Maximum Static Pressure	10.0 Bar
Maximum Fluid Temperature	100°C
Maximum Ambient Temperature	52°C

Pump for AG6

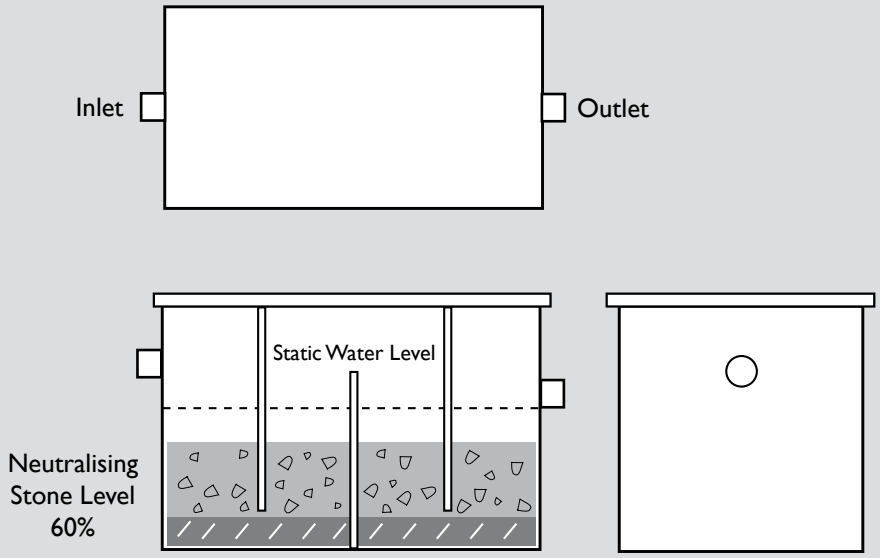


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Neutralising Tank

Laboratories and specialised premises using acids can damage the pipe system and eco balance in the system. The neutralising tank changes the PH to allow it to be discharged into the system.

- Under Ground installation.
- Typically used in laboratories and metalwork or art/craft workshops.
- These tanks have three baffles and must be partially filled with neutralising stones. The baffle arrangement forces the liquid passing through the tank to filter through the neutralising stones, which have the effect of neutralising the water pH balances.
- Manufactured from 316-2mm Stainless Steel, the tank is suitable for underground installations.
- The tank dimensions and pipe work positions are nominal and in all cases conform to NS recommendations.
- When space is limited, equivalent capacity tanks can be manufactured to order.
- Medium duty lid - Mild Steel Galvanised Durbar. Pedestrian lid - Aluminum - Durbar.



Model	Capacity Ltrs	Lid W	Lid L	L	H	W	Pipe Connection
NT3	200	689mm	1027mm	940mm	900mm	602mm	395mm
NT4	650	965mm	1372mm	1285mm	1085mm	878mm	581mm
NT5	900	1050mm	1550mm	1463mm	1160mm	963mm	655mm
NT6	1370	1150mm	1720mm	1633mm	1300mm	1063mm	795mm

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Oil Separators



Use
The device is manufactured to contain hydrocarbon and silt deposits from small workshop areas.
The washing down of floors in small mechanical workshops removes oil and grit into waste stream separators. They are designed to restrict oil and grit in the chamber to allow for regular removal and to ensure no contamination of the sewer or treatment plant.

Operations of the Trap
Hydrocarbons enter trap with water. They strike the plate and this releases hydrocarbon globules which then float to the surface.
Heavier silt and sludge sinks to the bottom of the trap. Most suspended solids will sink to the bottom of the trap as they absorb water and become heavier. The last compartment at outlet allows only clean water to return to waste water system.

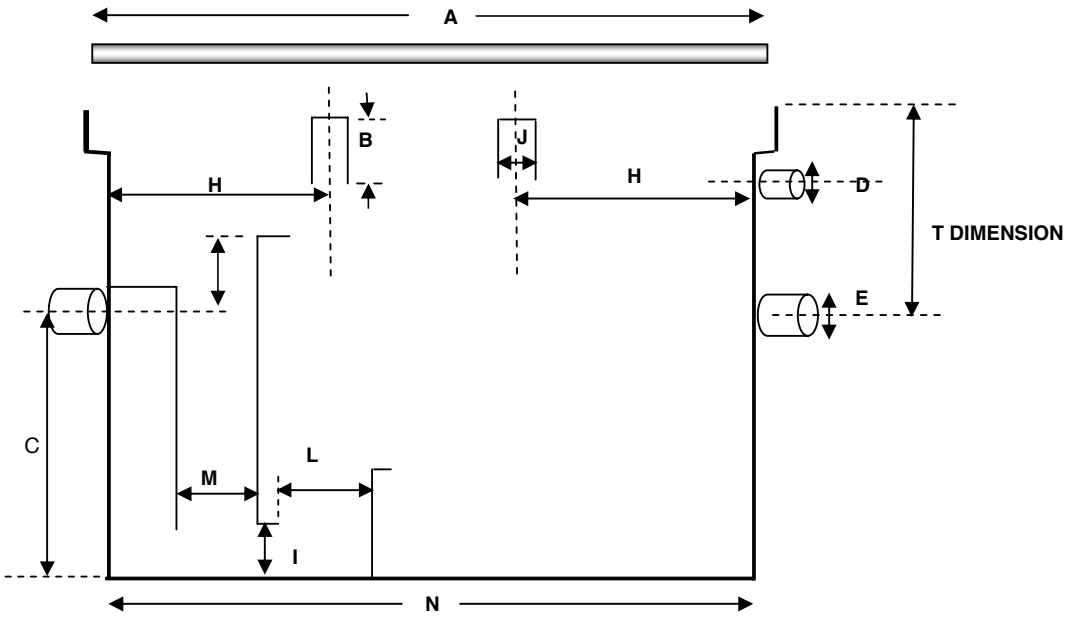
Adjustments (extra cost in 100mm increments)
Increase the T size or invert level to ensure the lid is at the finished ground level and the pipe meets the existing invert datum.

Technical Information:
UG4 Oil Interceptor size 1375mm x 850mm x 1100mm. Interceptor with 50mm vent pipe. Lid is Mild Steel Dunbar (not dip galvanised). The body manufactured in AISI304 stainless steel. Standard T dimension is 400mm (as shown opposite). Inlet / Outlet 110mm. Weight standard unit: 250kg. **Draw off connections can be provided if required (please specify position (s) required).**

Fitting Units
The unit can be fitted into a hole cut 75mm larger around the interceptor. Base to be 150 sand/gravel mix. Infill concrete in situations where the interceptor will support heavy loads, or sand or pea gravel in light duty situations. The vent pipe should be fitted if petrol spills can occur.

Manufactured
- Stainless steel A1S1304 with pedestrian aluminium durbar lid screw fixed with stainless steel screws. (Heavy duty lids of galvanised mild steel on request).
- Outlet is 110mm standard to suit PVC pipe. A 50mm vent outlet is fitted for use when required. The seal on the lid is air tight.

Spills
- Any accidental spills of up to 425 Litres will be contained within the two.
- Sludge contained will be approximately 135 Litres.



Maintenance
The trap is designed to be regularly maintained. Schedule of cleaning is recommended based on checking after installation to ascertain frequency of cleaning required. Cleaning is carried out by using Aluzorb® sprinkled on the surface to remove any hydrocarbons. This facilitates easy removal by scoop.

Disposal
This product (Aluzorb®) can then be bagged and disposed of in landfill. Sludge can be removed by using perforated scoop or alternatively optional polypropylene sludge basket.

Bio Maintenance
Alubio 400 blocks can be used to degrade alphatic and poly-nuclear aromatic hydrocarbons. The blocks contain microflora that survives on hydrocarbon waste substances, allowing it to utilise it as a source of carbon.

Drawing off Connections
These are not supplied but can be fitted in UPVC to specifiers request.

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Model	Flow Rate (Ltrs/min)	Flow Retention (Ltrs)	Capacity (Ltrs)	Trap Dimension			Pipe Dimension	
				L(mm)	W(mm)	H(mm)	C(mm)	T(mm)
UG3OP	144	231	288	1027	689	900	500	400
UG4OP	392	668	784	1372	965	1086	686	400
UG5OP	542	941	1084	1550	1050	1160	760	400
UG6OP	804	1423	1608	1750	1150	1300	900	400
UG7OP	1140	2044	2281	2000	1400	1300	900	400

As a manufacturer Aluline can make Grease Traps to suit any customer requirements.

Ordering Units: 400mm is the standard T Dimension measurement, but this T Dimension depends entirely on the depth of the inlet pipe when measured from ground level. T Dimension is required when placing an order.

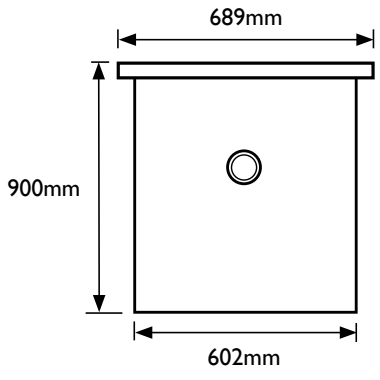
Oil Separator with Coalescent Filter

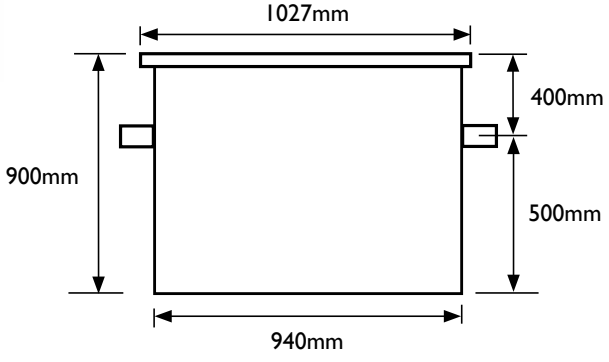
Oil separators fitted with Coalescent Filters give extra protection to sewer or treatment plants by absorbing any stray oil globules that may pass through baffles. All separators should have a cleaning regime set up to regularly inspect and clean as necessary.

Separator UG3OP



Capacity Ltrs	Inlet	Outlet
355	110mm	110mm



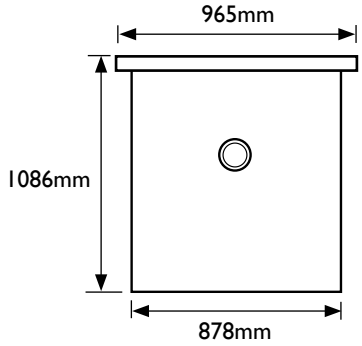


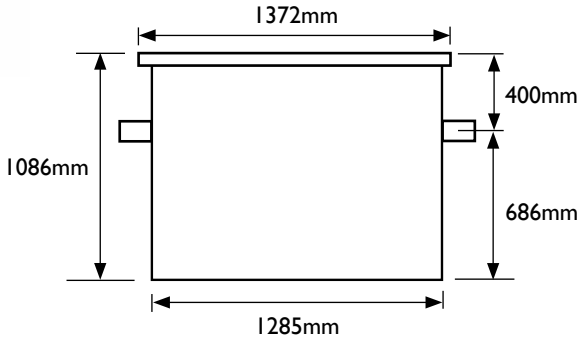
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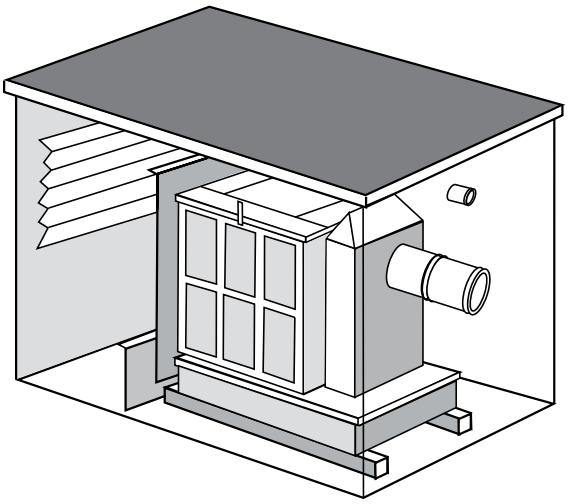
Separator UG4OP

Capacity Ltrs	Inlet	Outlet
804	110mm	110mm

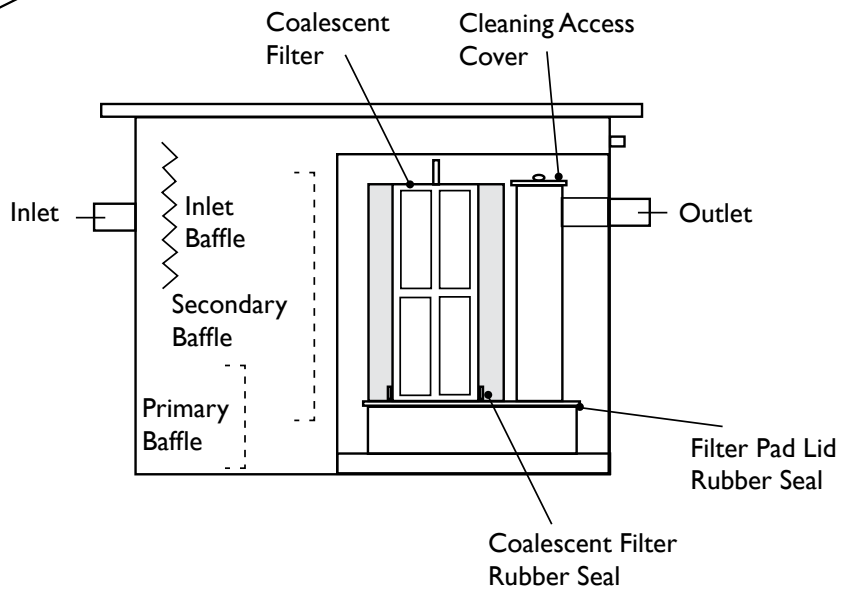








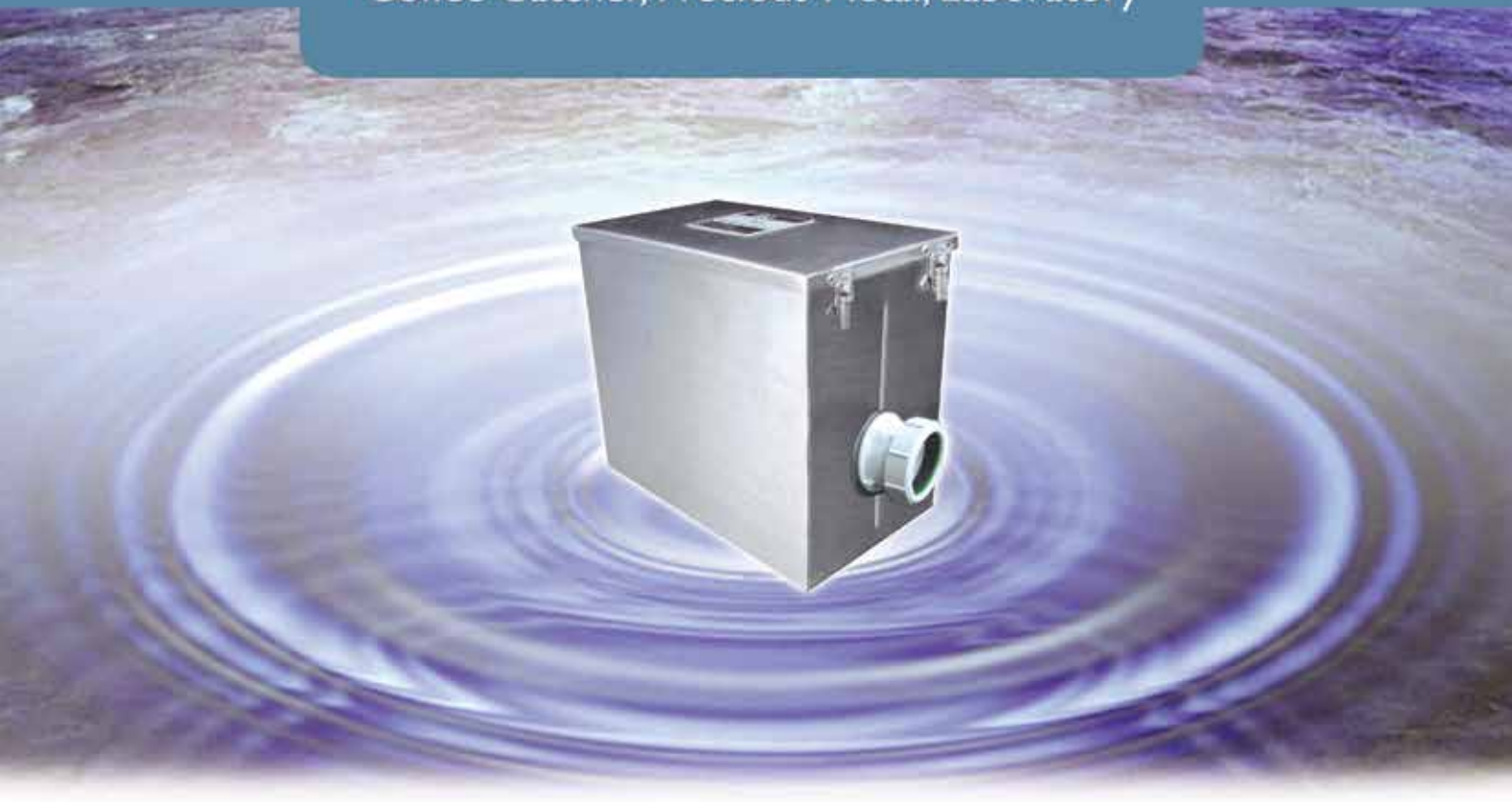
We can manufacture filters to be fitted in many different types of tanks. For example Concrete, Polyethelene, GRP etc.



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Filters

Coffee Catcher, Precious Metal, Laboratory



Coffee Grinds are solid dense particles that are difficult for bacteria to remove. This tends to be a major factor in pipe blockages. Sugar, cream and milk can also be a factor in pipe blockages. The filters were originally designed to prevent drain problems in service stations.

While most coffee grinds are binned, the cleaning of utensils in a busy shop allow many grinds to enter the system. These grinds build up in pipe runs, thus the requirement for a filter system.

Specification

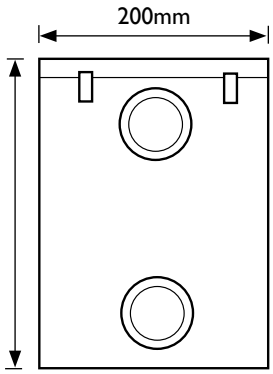
The Aluline Coffee Catcher is supplied with a large removable filter membrane (100 micron mesh) to allow the suspension and easy removal of finer solids such as coffee grounds, to prevent blockages in pipe systems. The coffee catcher comes with/without adjustable legs to accommodate the pipe level requirement. Manufactured in austenitic A1S1304 1.5mm Stainless Steel.

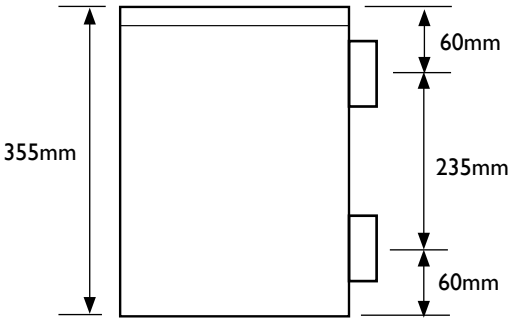
We can manufacture filters to suit many environments. We require basic information. For example, the micron or particle to be contained, settlement time of suspended solids, invert levels, flow capacity and the retention time required.

Coffee Catcher Twin



Inlet	Outlet
50mm	50mm



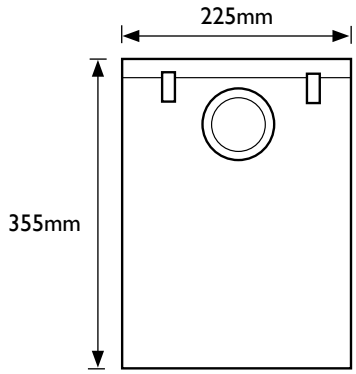


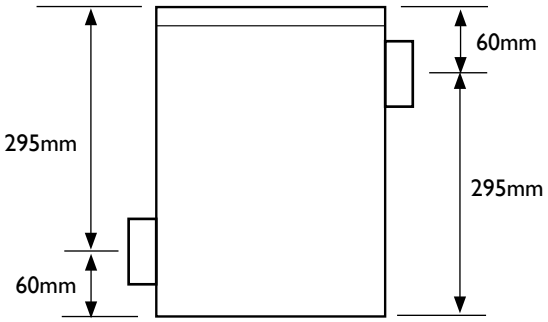
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SGTPF Coffee Catcher 2



Inlet	Outlet
50mm	50mm





Optional Coffee Catcher Stand



Optional extra

Replacement Filter



The filter is easily removed for cleaning or replacement. This should be a regular maintenance task. Frequent cleaning will depend on staff usage and can be monitored in the first few weeks after installation to set the pattern required.

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Food Scrap Interceptors are usually fitted before Grease Traps to prevent large or biodegradable material entering the water system. This in turn should reduce the frequency of actual trap cleaning. Special baskets can be made to catch rice and cereal. If allowed to enter the system, a starch based product can solidify resulting in the possible replacement of pipework.

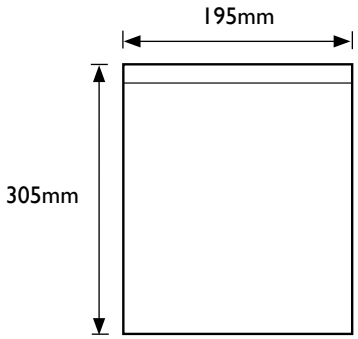
Specification

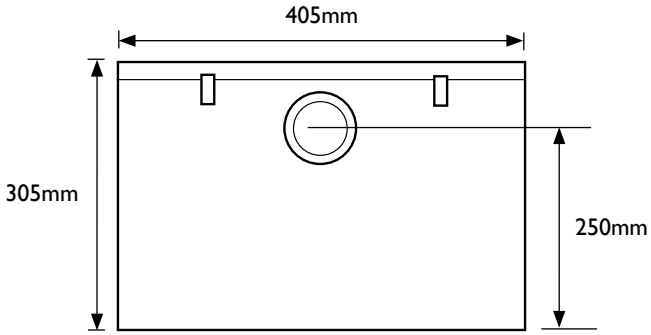
The Food Scrap Interceptor unit can be used as a stand alone filter, or in conjunction with above or below ground grease separators to prevent unnecessary solids entering these separators, and therefore assist in optimising separator performance. The internal baffle also acts as a primary barrier against floating oils or grease. The unit can be utilised where outdoor or in floor traps are problematic, and can reduce solid content in these traps. Manufactured in austenitic A1S1304 1.5mm Stainless Steel. A 50mm mechanical pipe connection is fitted as standard.

SGTP Interceptor 1



Inlet	Outlet
50mm	50mm



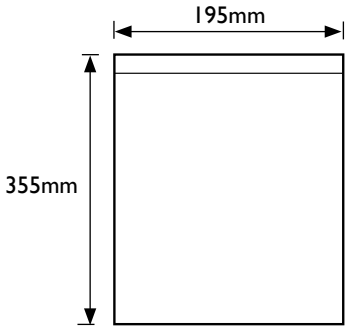


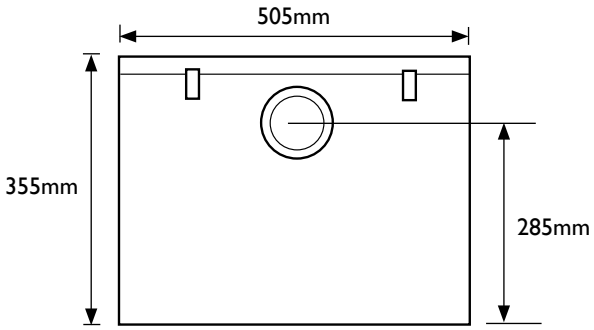
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SGTP Interceptor 2

Inlet	Outlet
50mm	50mm



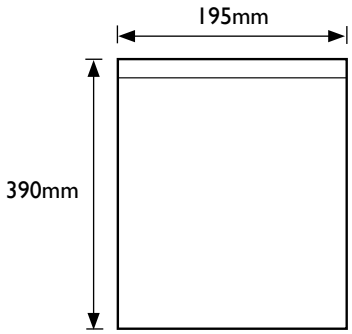


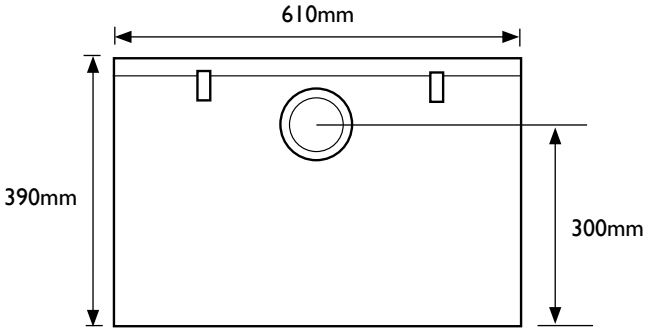


SGTP Interceptor 3

Inlet	Outlet
50mm	50mm





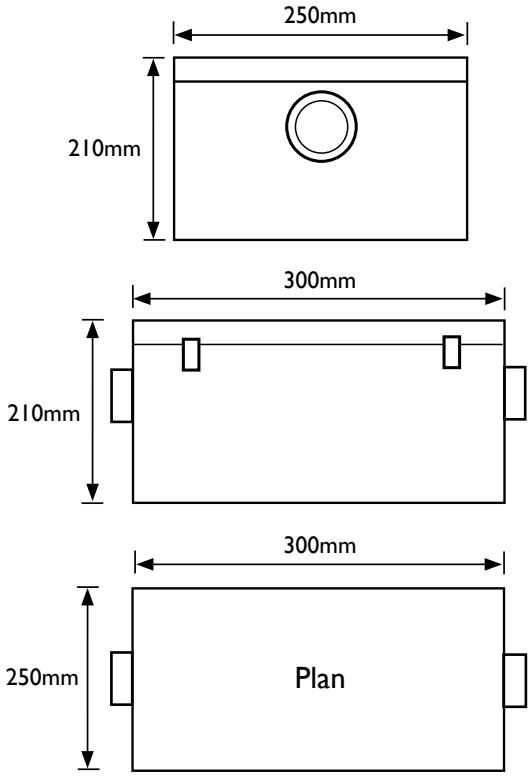


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Centre Filter PMF1



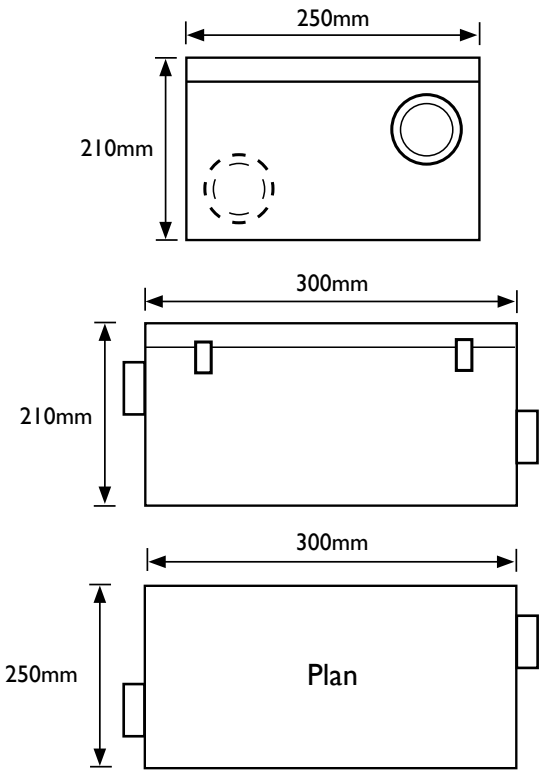
Inlet	Outlet
40mm	40mm



Right Hand Filter PMF2



Inlet	Outlet
40mm	40mm

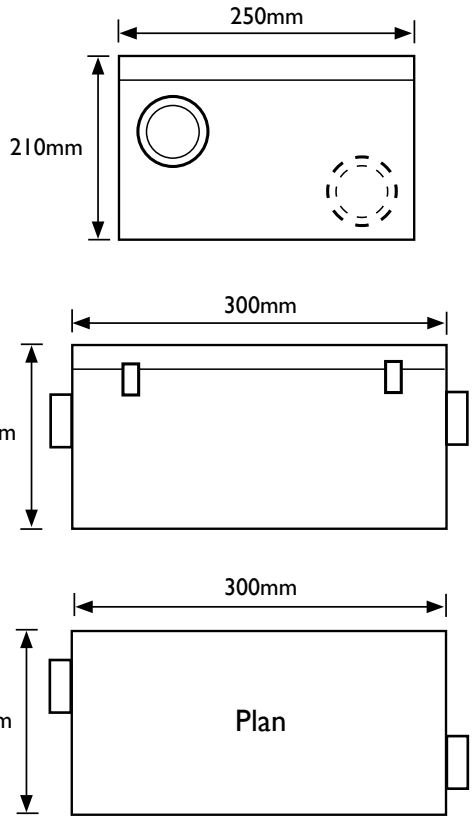


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Left Hand Filter PMF3



Inlet	Outlet
40mm	40mm



In areas where metal, dust and filings are required to be contained / recovered, these filters can be fitted to wash hand stands, sinks and waste water disposal areas.

Interceptor Filter Stand



Optional extra

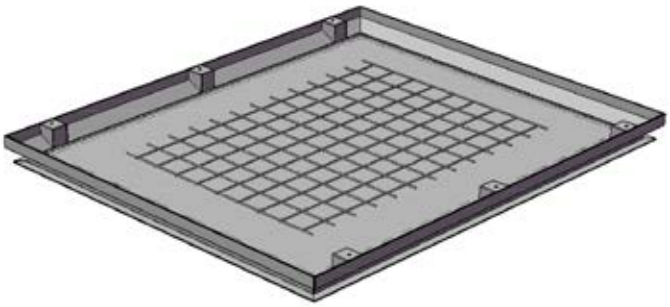
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These Manhole covers come finished in Stainless Steel and are air sealed.

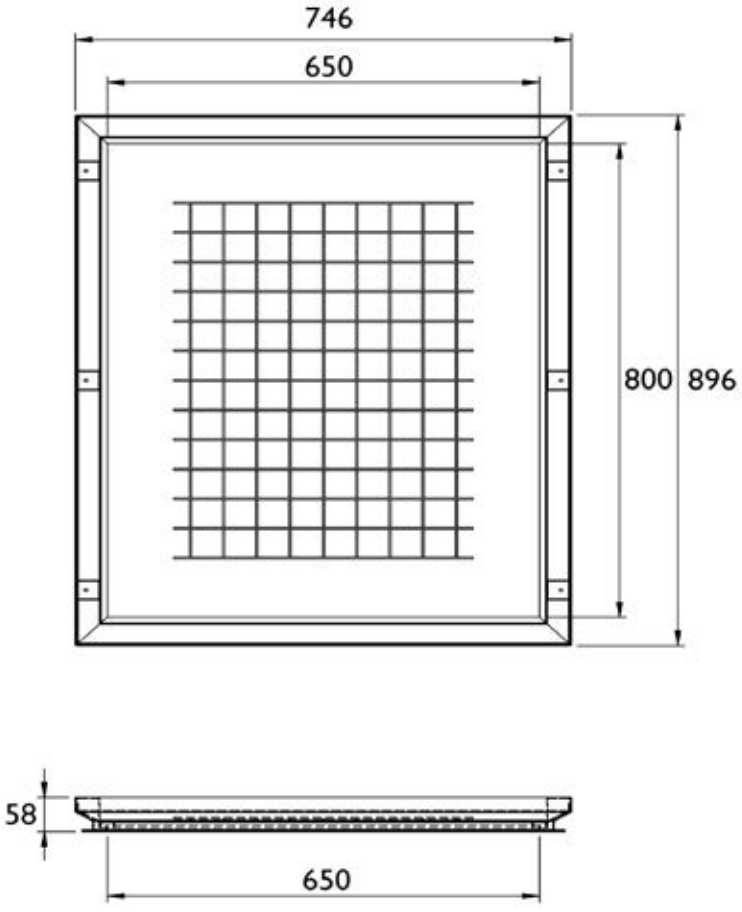
Popular sizes

900 x 600 - OPE
600 x 600 - OPE
300 x 300 - OPE

Aluline also custom make Manhole covers to suit customer requirements.



800 x 650 Access Cover



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Steam Oven Grease Traps



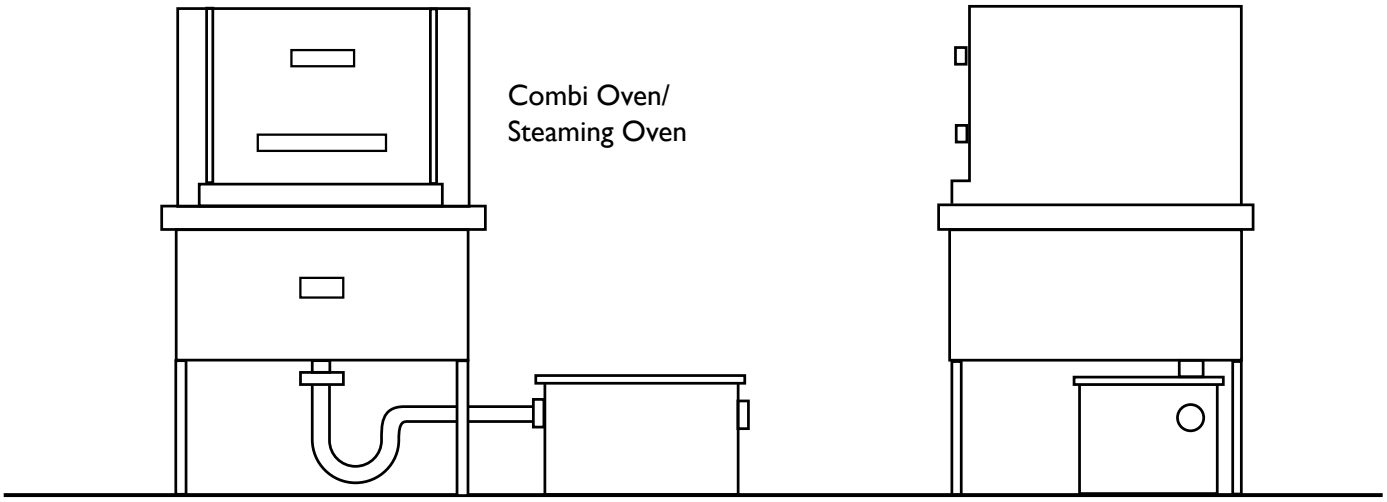
Specification

The Steam Oven Grease Trap is designed specifically for combination ovens and steaming ovens to assist in trapping food, oil and grease. A stainless steel gully should also be fitted to prevent fats and oils from contaminating pipe work. Steam ovens have been proven to contribute substantially to the amount of food, oil and grease entering the drainage system. This blocks internal pipe work.

These Grease Traps are specially designed and sized for steaming/convection ovens with either right or left hand side inlets. The stainless steel design is a simple and cost effective method of grease removal. They can be used in conjunction with Alubio-blocks to assist cleaning. Available in both right and left handed models.

Inlet and outlet pipe fittings are supplied with 50mm standard connections.
Reducers are available in 35mm and 40mm. Should these be required please specify with order, and indicate if the flow is right to left or left to right.

Typical Installation

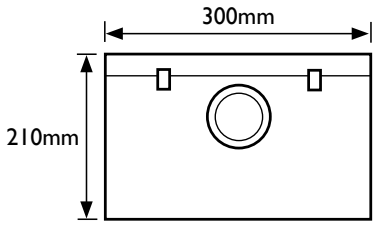


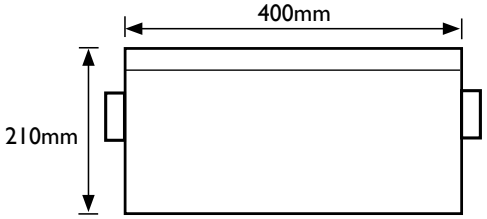
Inlets / Outlets are positioned to allow a designer optimum flexibility in positioning these ovens.
By necessity, these traps are small. A cleaning and maintenance regime is required by kitchen management

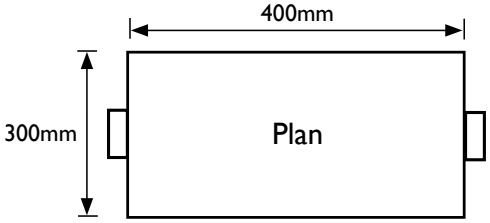
SOGT



Inlet	Outlet
40mm	50mm





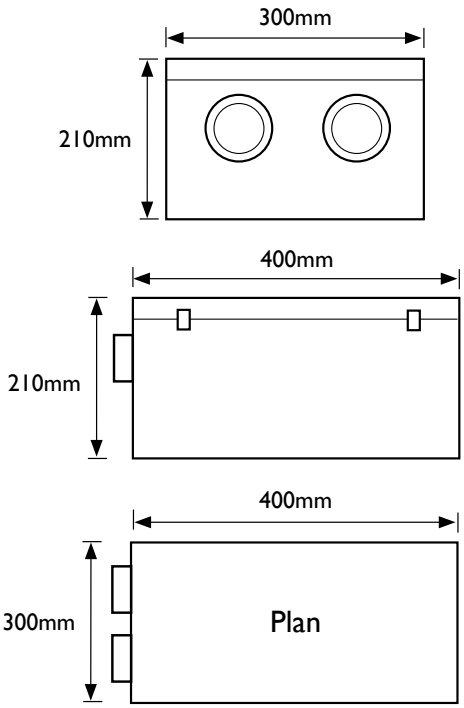


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SOGT 2



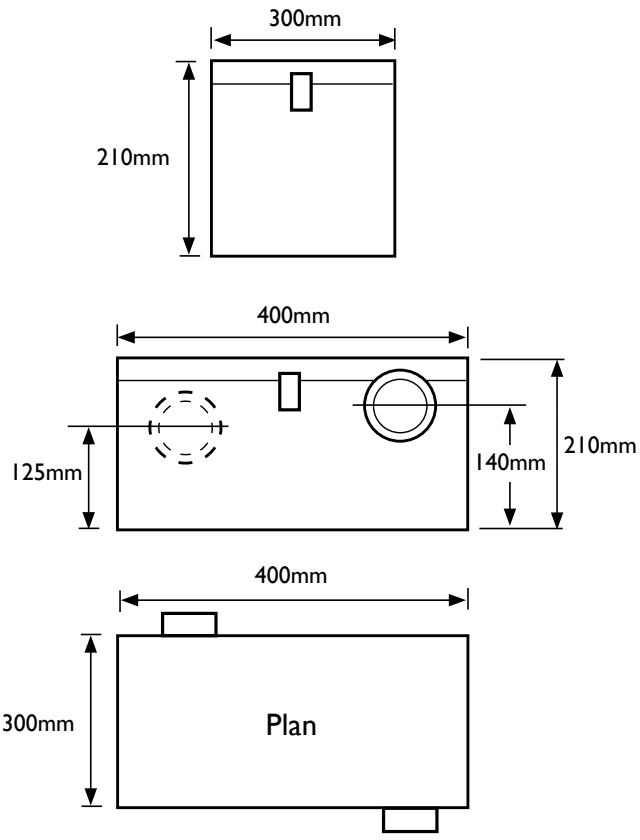
Inlet	Outlet
40mm	50mm



SOGT Right Hand



Inlet	Outlet
40mm	50mm

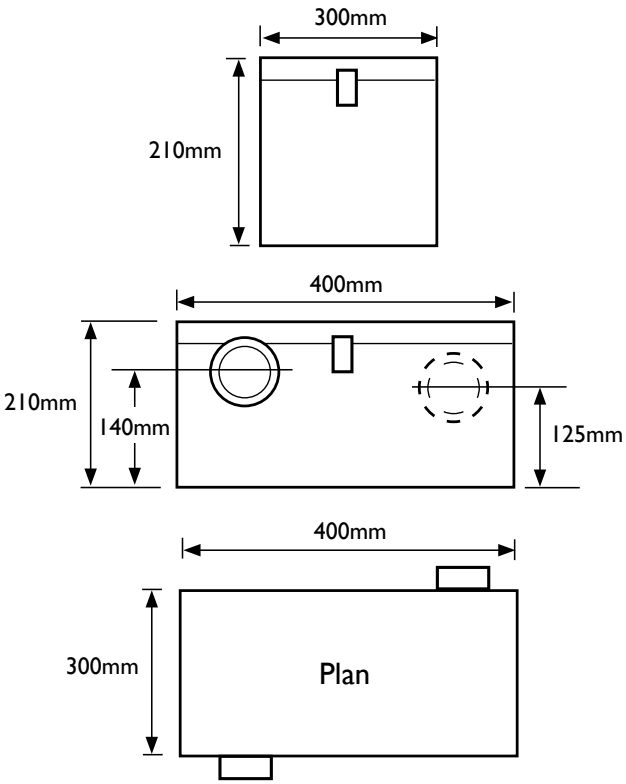


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SOGT Left Hand



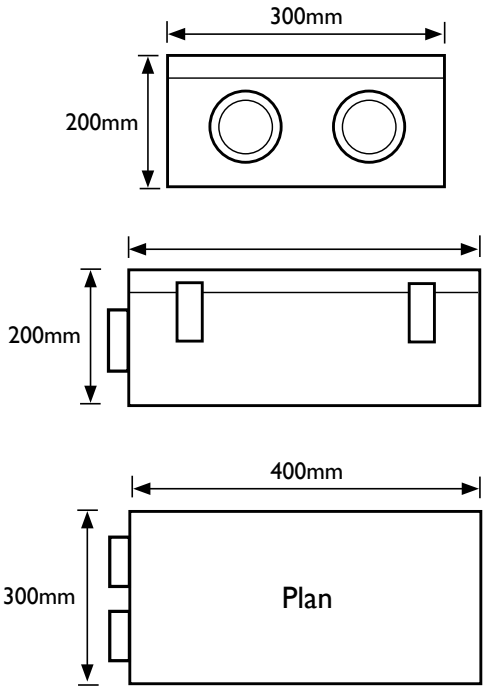
Inlet	Outlet
40mm	50mm



SOGT 20

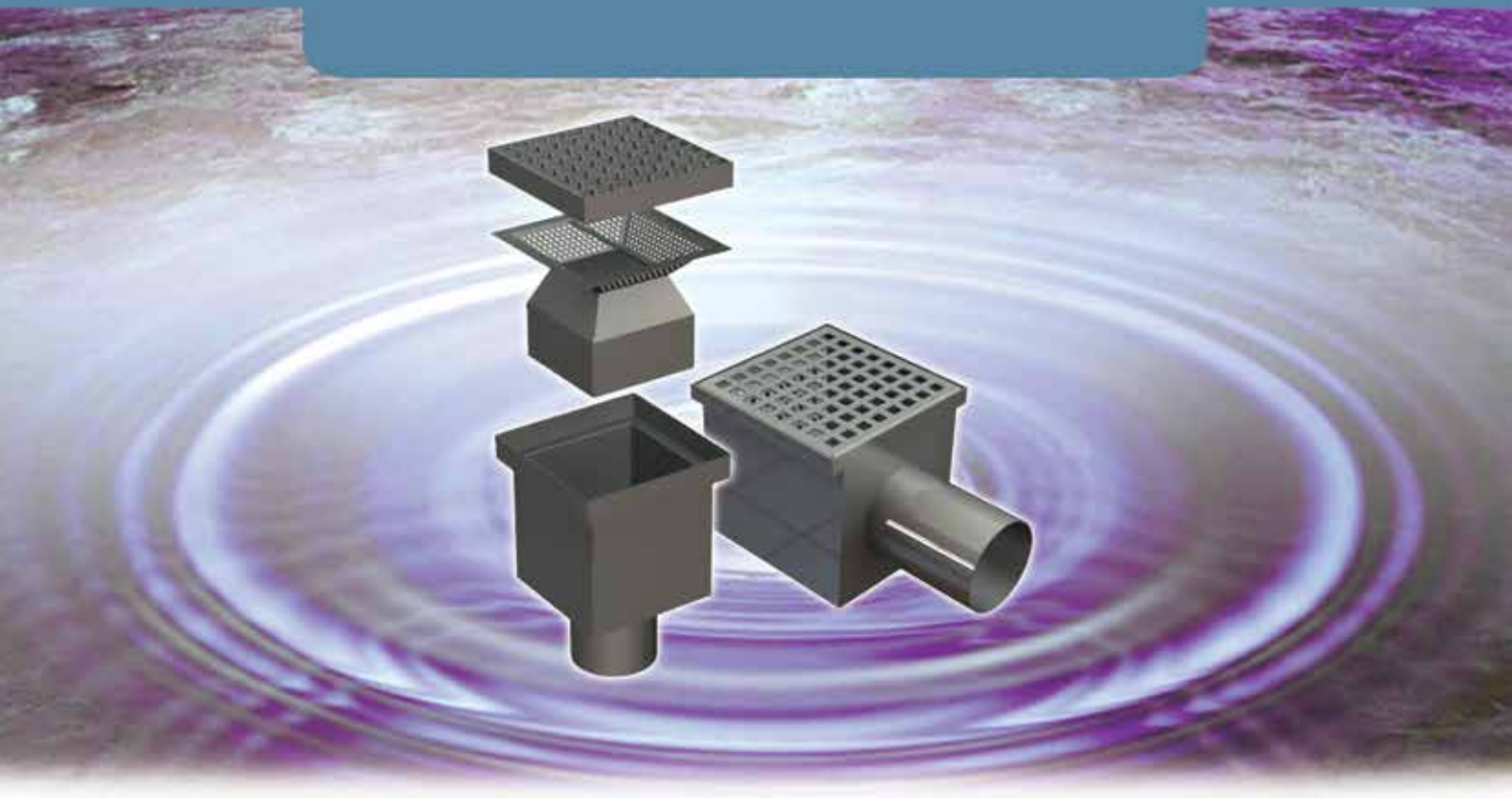


Inlet	Outlet
40mm	50mm



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Floor Gullies

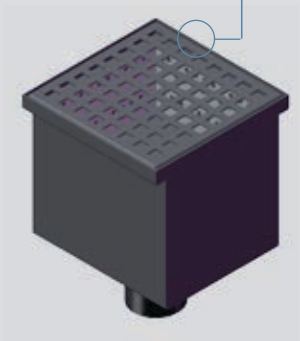


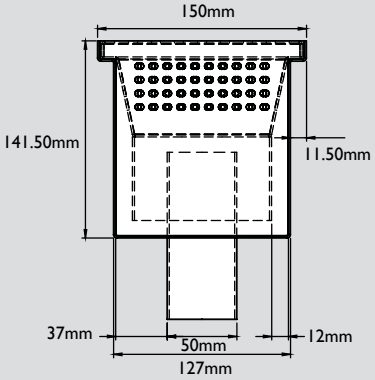
All Aluline gullies are fitted with the required water/air traps. All traps are fitted with filter baskets as standard. Gullies are designed for ease of installation and incorporate removable gratings, odour traps, rodding ports and waste baskets, allowing full bore access. Outlets are vertical or horizontal. Gullies can be fitted with a clamping ring to allow flexible flooring (vinyl) to be fitted and locked into place.

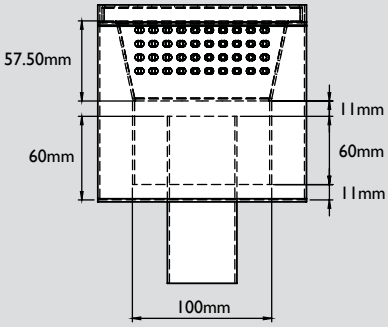
Ideal for Commercial and Industrial Kitchens, Food and Beverage, Chemical, Pharmaceutical Industries, Building Exteriors, Building Parking and Under Ground Garages and more.

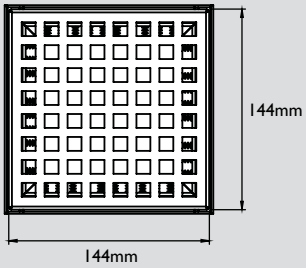
Gullies can be manufactured to suit any floor covering, floor design or services . Resin, tile and vinyl covers can be shaped to any design, pedestrian or industrial.

Floor Gully Vertical Outlet 150mm x 150mm

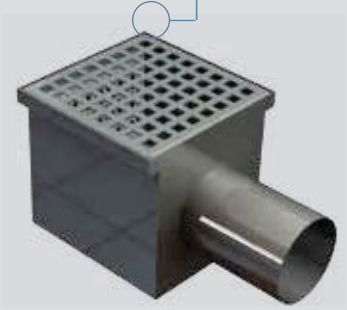


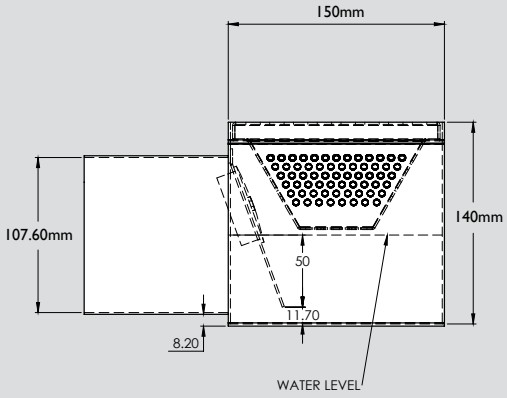


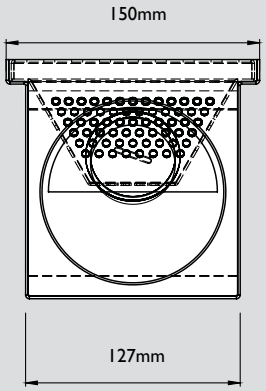


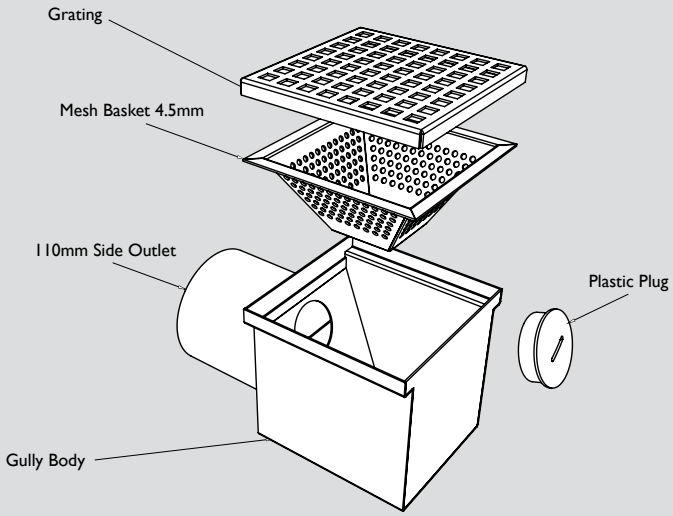


Floor Gully Horizontal Outlet 150mm x 150mm





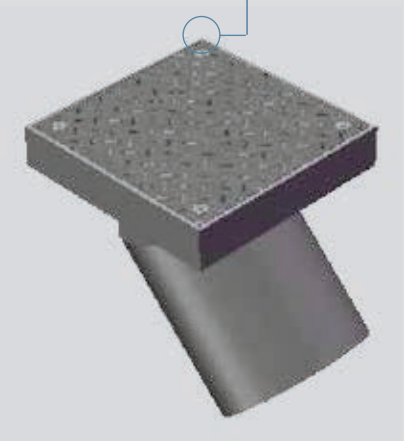


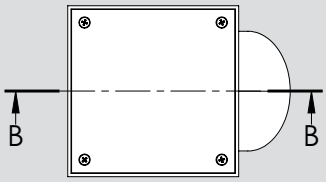


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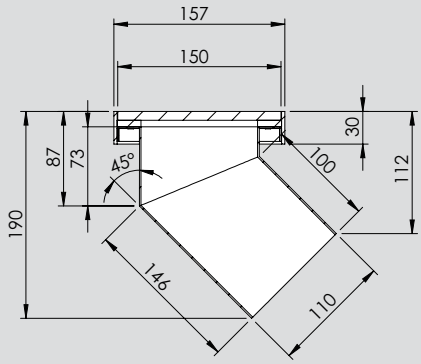
45° Rodding Eye 150mm x 150mm

Fitted at the end of a junction of pipe work to allow drain rods to be applied.



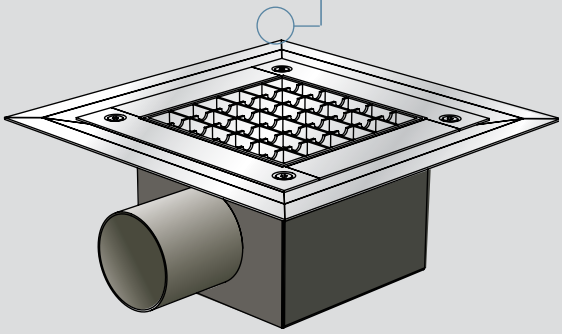


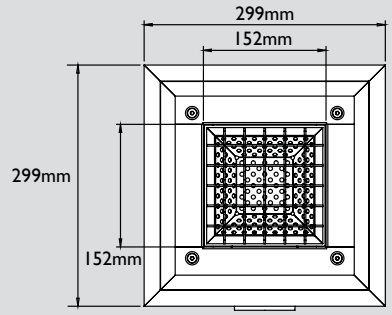
TOP VIEW



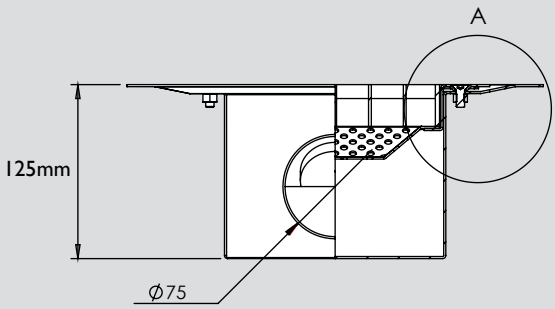
SECTION B-B

Horizontal Gully Vinyl Type 150mm x 150mm GU1018



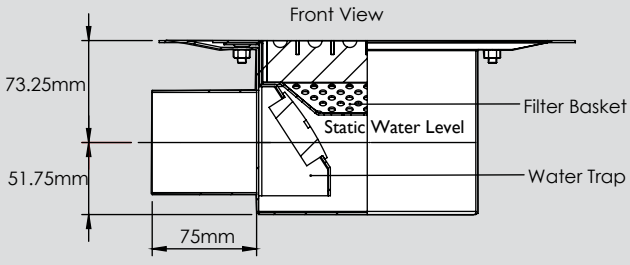


Top View



Gullies are fitted with a clamping ring to allow flexible flooring (vinyl) to be fitted and locked into place.

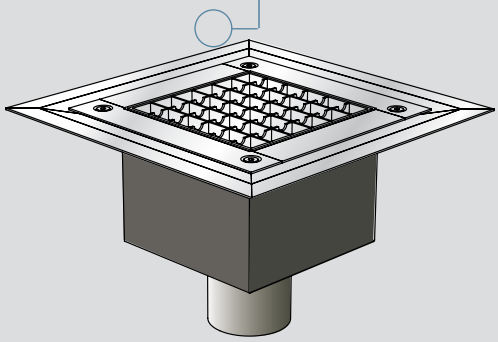
As manufacturers, we can make any custom fitting required to suit floor design or services.

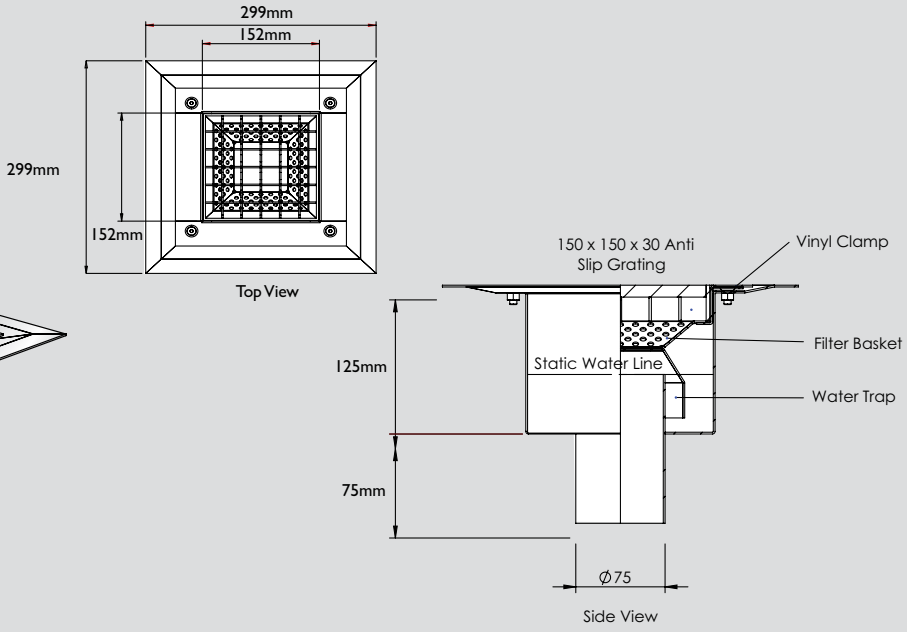


Side View

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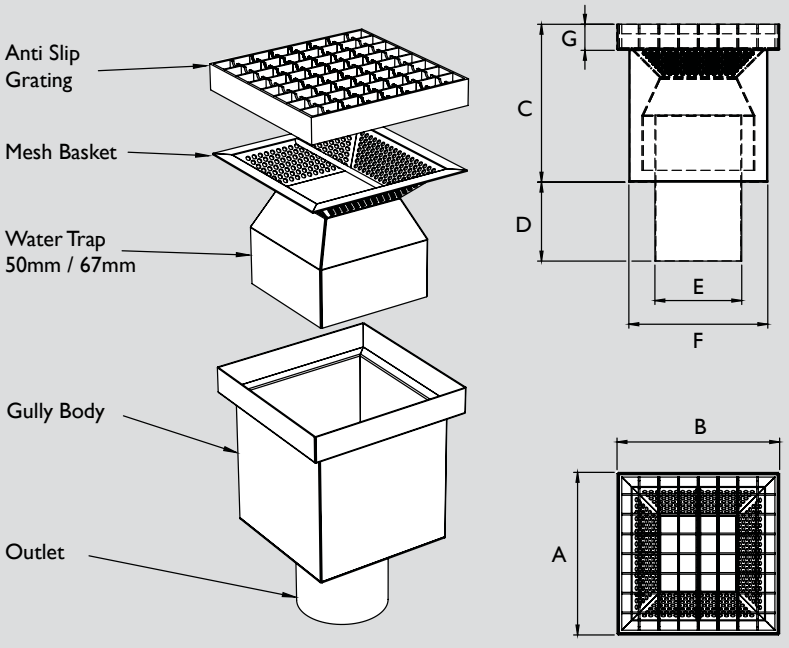
Floor Gully Vertical Outlet 150mm x 150mm





Vertical Floor Gully Medium Duty VFG1

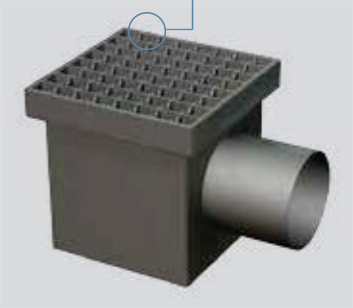


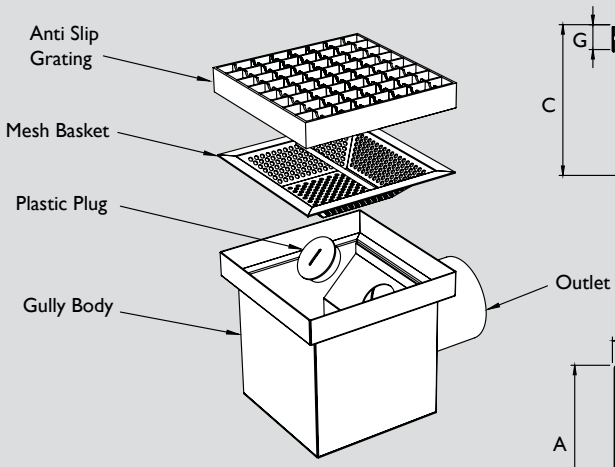


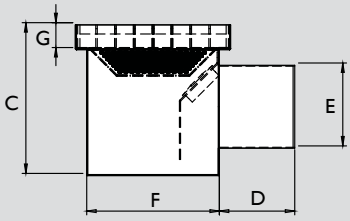
Medium Duty Horizontal Outlet Gully (mm)							
Grating Size	**A**	**B**	**C**	**D**	**E**	**F**	**G**
200mm x 200mm x 30mm	206mm	206mm	200mm	60mm - 110mm	75mm/110mm	176mm	30mm
300mm x 300mm x 30mm	306mm	306mm	300mm	100mm	75mm/110mm/160mm	276mm	30mm
400mm x 400mm x 30mm	406mm	406mm	300mm	100mm	110mm/160mm	376mm	30mm
450mm x 450mm x 30mm	456mm	456mm	300mm	100mm	100mm/160mm	426mm	30mm

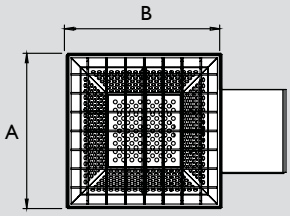
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Horizontal Floor Gully Medium Duty HFG1



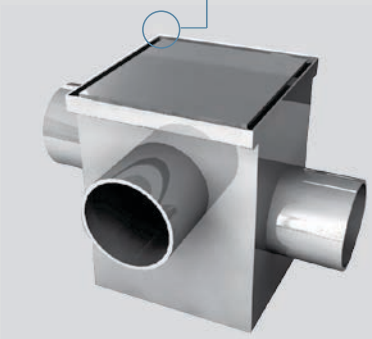


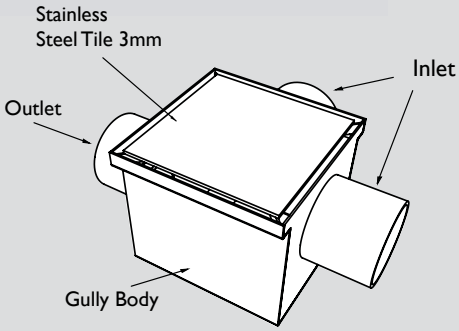


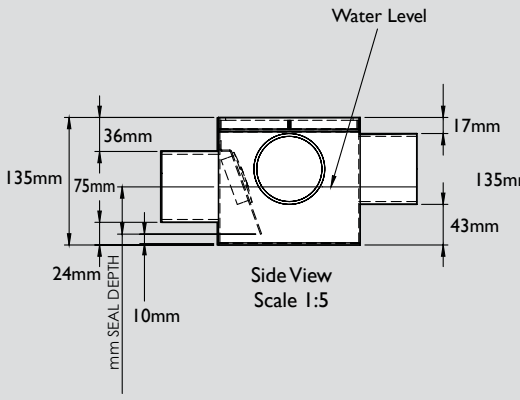


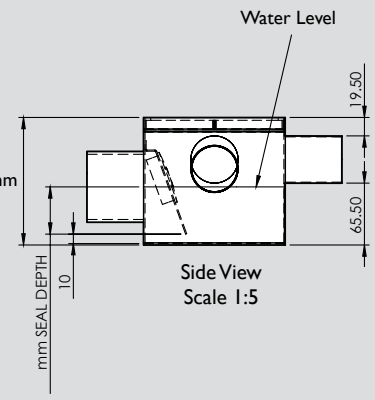
Medium Duty Horizontal Outlet Gully (mm)							
Grating Size	**A**	**B**	**C**	**D**	**E**	**F**	**G**
200mm x 200mm x 30mm	206mm	206mm	200mm	75mm - 100mm	75mm/100mm	176mm	30mm
300mm x 300mm x 30mm	306mm	306mm	300mm	100mm	75mm/100mm/160mm	276mm	30mm
400mm x 400mm x 30mm	406mm	406mm	300mm	100mm	100mm/160mm	376mm	30mm
450mm x 450mm x 30mm	456mm	456mm	300mm	100mm	100mm/160mm	426mm	30mm

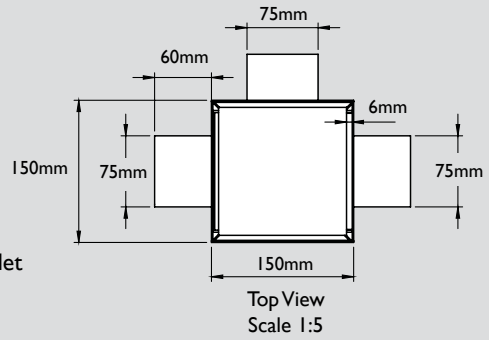
Floor Gully Double Inlet DiFG1



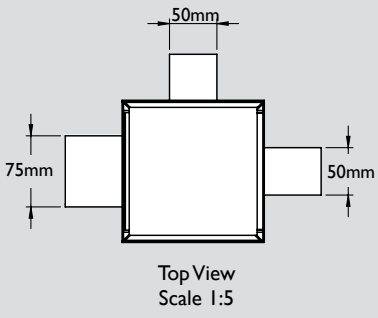








Option 1
2 Inlets @ 75mm Pipe
1 Outlet @ 75mm Pipe



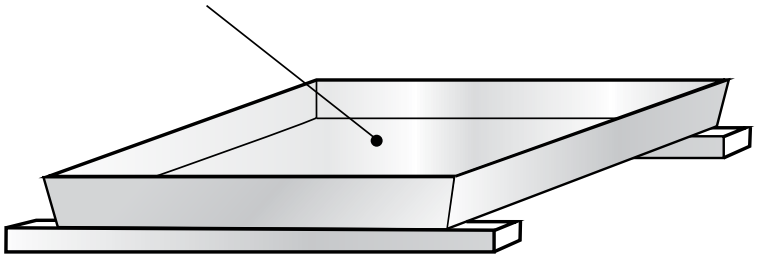
Option 2
2 Inlets @ 50mm Pipe
1 Outlet @ 75mm Pipe

Inlets can be sized at 32mm, 40mm, 50mm, or 75mm

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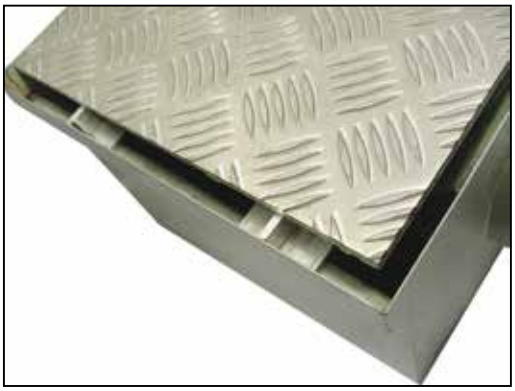
Bespoke lids can be made to meet specific customer requirements.

Insert Tile



Tile lid

Slat Drain lid



Solid lid



Mesh Top

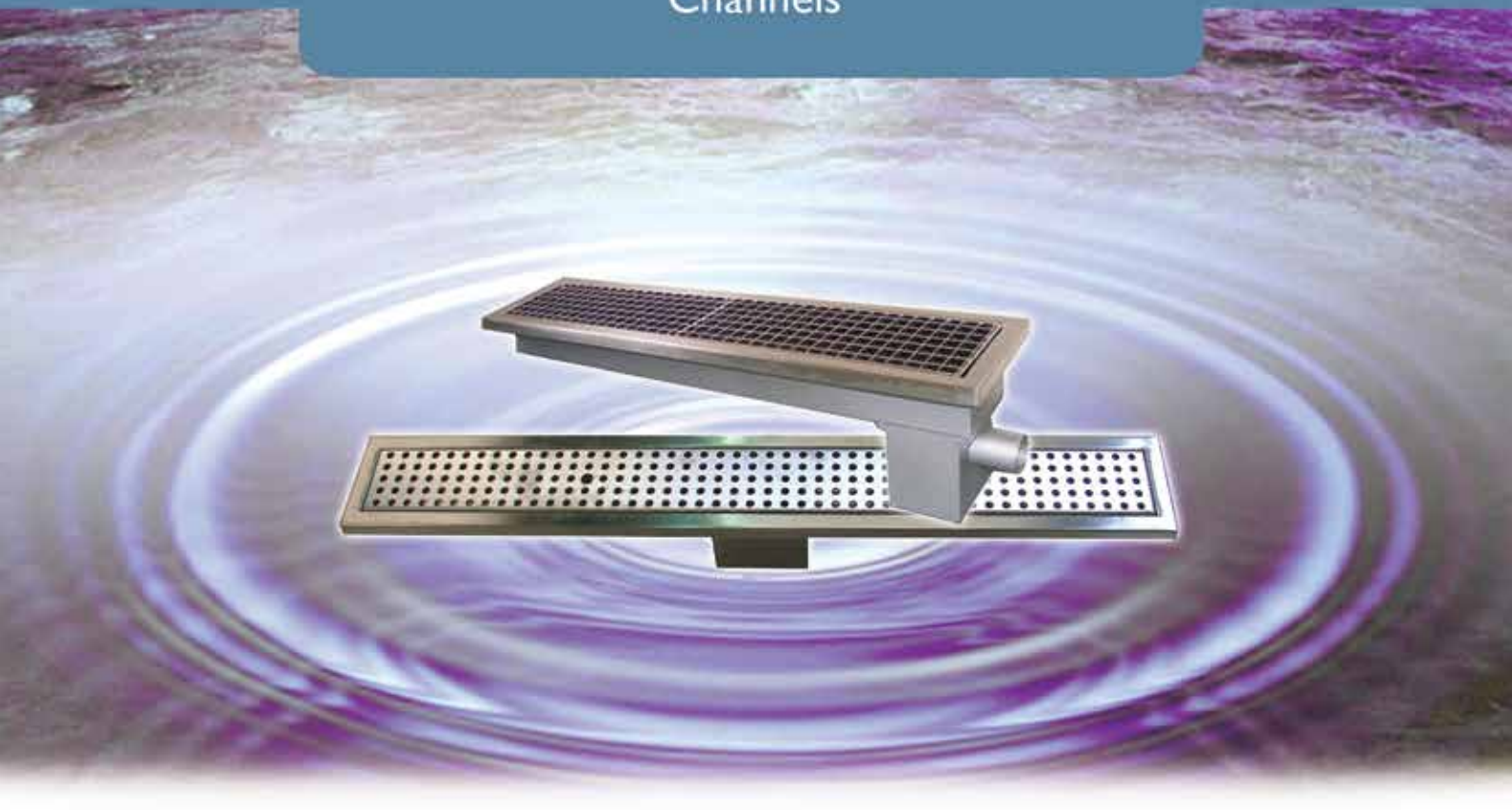


Foot Safe



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Kitchen Drains
Channels



Drainage Channels are designed with a built in fall and a range of edge profiles to accommodate all types of floor finishes. Anchors and levelling bolts can be provided to ease installations. Lengths are only limited by transportation logistics.

The excellent smooth surface finish of Stainless Steel provides a self cleaning velocity for liquids at very shallow gradients. The self cleansing velocity is 0.75 m/s. Velocities below this figure require manual flushing.

Widths of channels will depend on the splash area below discharge equipment or appliance and should be a minimum of 200mm wide overall for wash down installations.

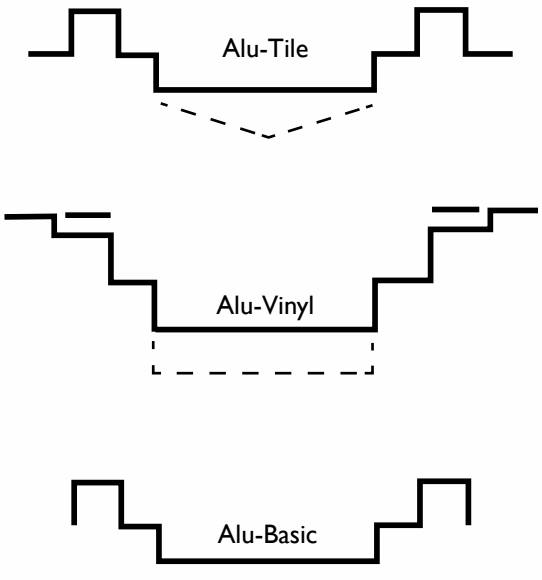
Discharge capacities of both channel and gully will be reduced when conveying water borne solids.
Typical gradients are 1% (1:100) for liquid waste 2% (1.50) for water borne solids.

The channel edge details will depend on the floor finish, examples being tile, resin or vinyl. Channels can be designed to provide vinyl one side and resin or tile on the other side.

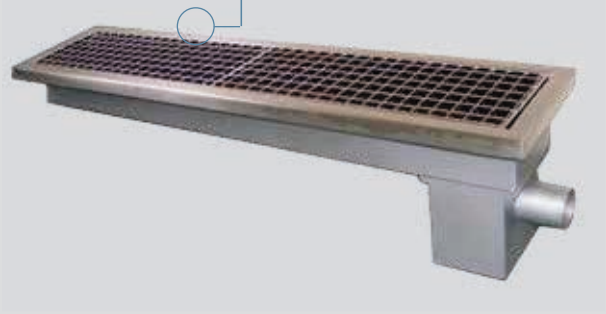
For applications where heavy loads and / or thermal shock are anticipated, an expansion frame around the perimeter is recommended.

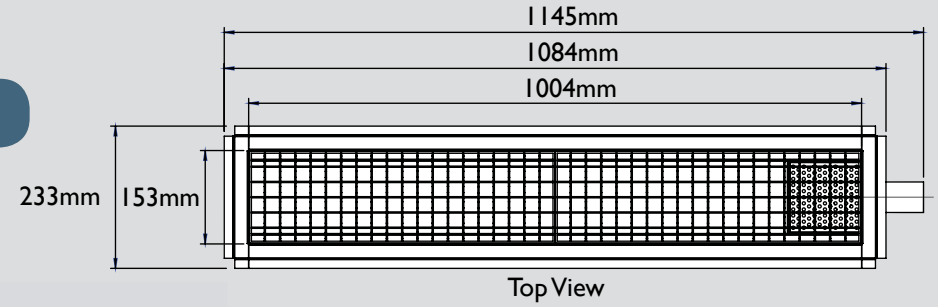
The expansion frame is supplied factory tack welded to all profiles.

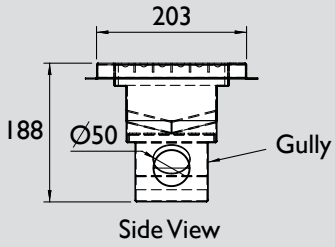
Channels

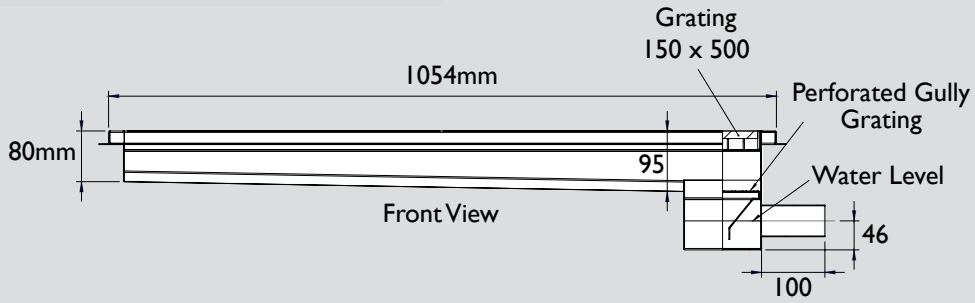


Horizontal Channel 1100

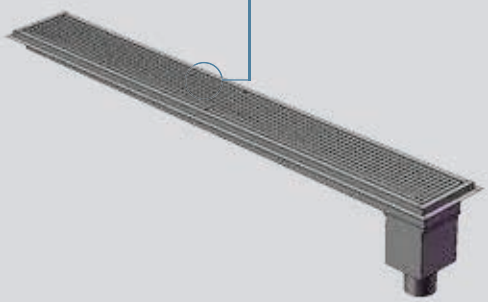




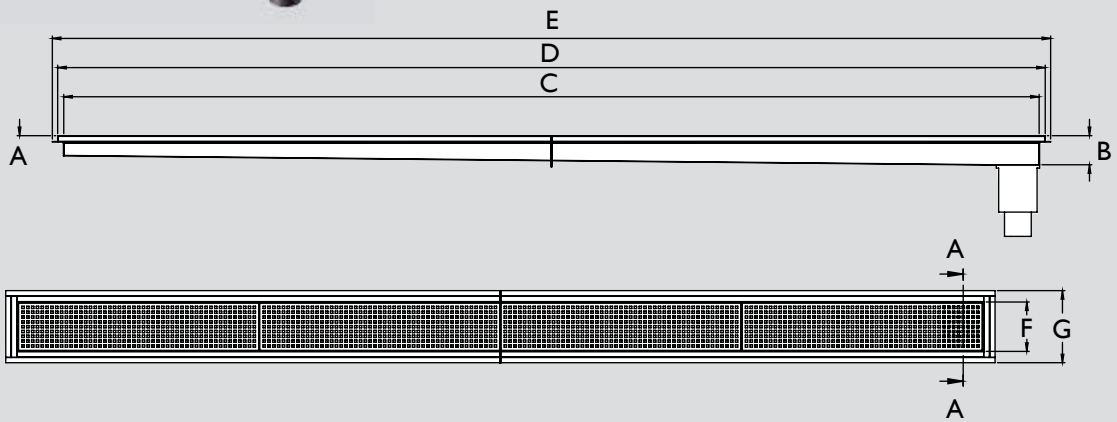




Vertical Channel 1100



	1000x200x1001	2000x200x1001	4000x200x1001	5000x200x1001
A	83mm	83mm	83mm	83mm
B	90mm	100mm	120mm	130mm
C	1004mm	2007mm	4012mm	5015mm
D	1054mm	2057mm	4162mm	5165mm
E	1098mm	2101mm	4106mm	5109mm
F	205mm	205mm	205mm	205mm
G	299mm	299mm	299mm	299mm



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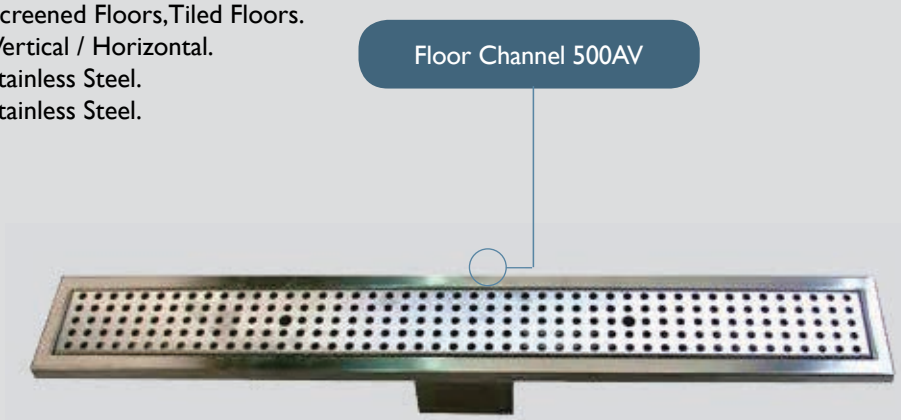
Cold Store Shower Channel

Aluline manufacture a range of stylish stainless cold store channels to suit modern bathrooms and public wet areas. Made from durable 304 Stainless Steel, they are available in lengths from 300mm to 1200mm with standard grate patterns to choose from. We are sure you will be impressed with the overall quality and visual appeal of our shower channels.

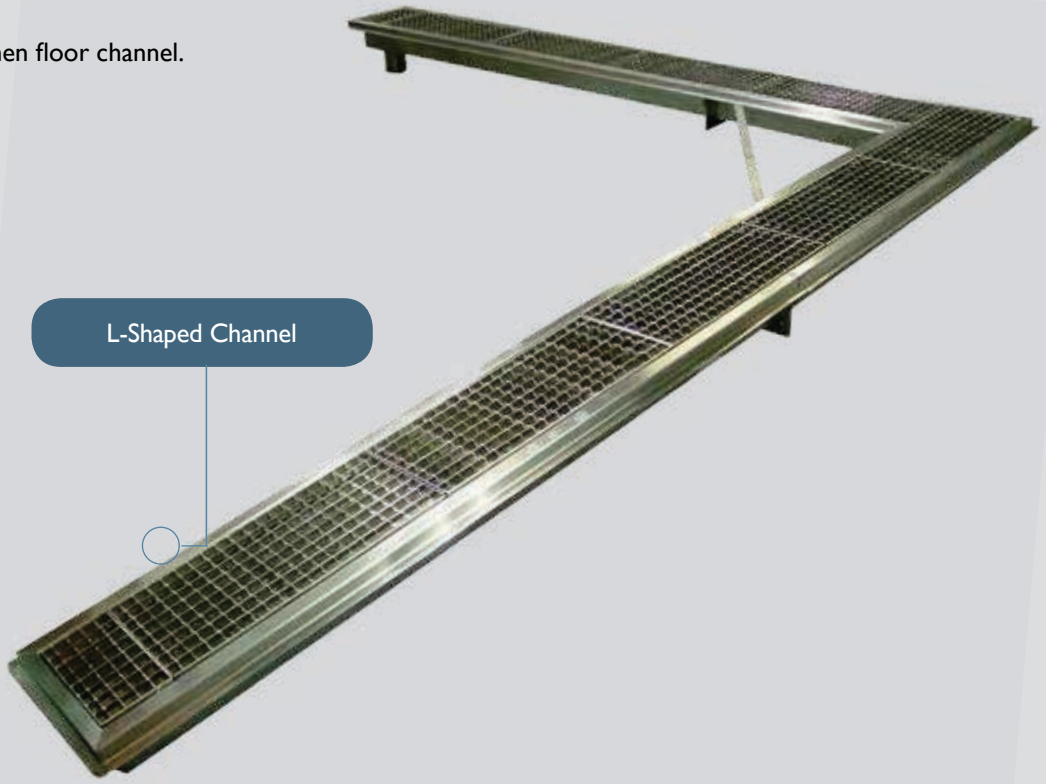
Channel drainage system for concrete floors and tiled floors. A built in fall of 1:200 standard, but falls of 1:100 or other specified falls can be built in at no extra cost. constant depth supplied for depth restricted area.

A lower cost version with a 110mm spigot and bottle trap is suitable for changing areas or kitchens requiring a flow rate of less than 1.0 litres per second.

Drain Outlet Type	-	Linear Channel Drains.
Suitability Floor Finishes	-	Screened Floors,Tiled Floors.
Outlet Angle	-	Vertical / Horizontal.
Caps / Grate Material	-	Stainless Steel.
Body Material	-	Stainless Steel.

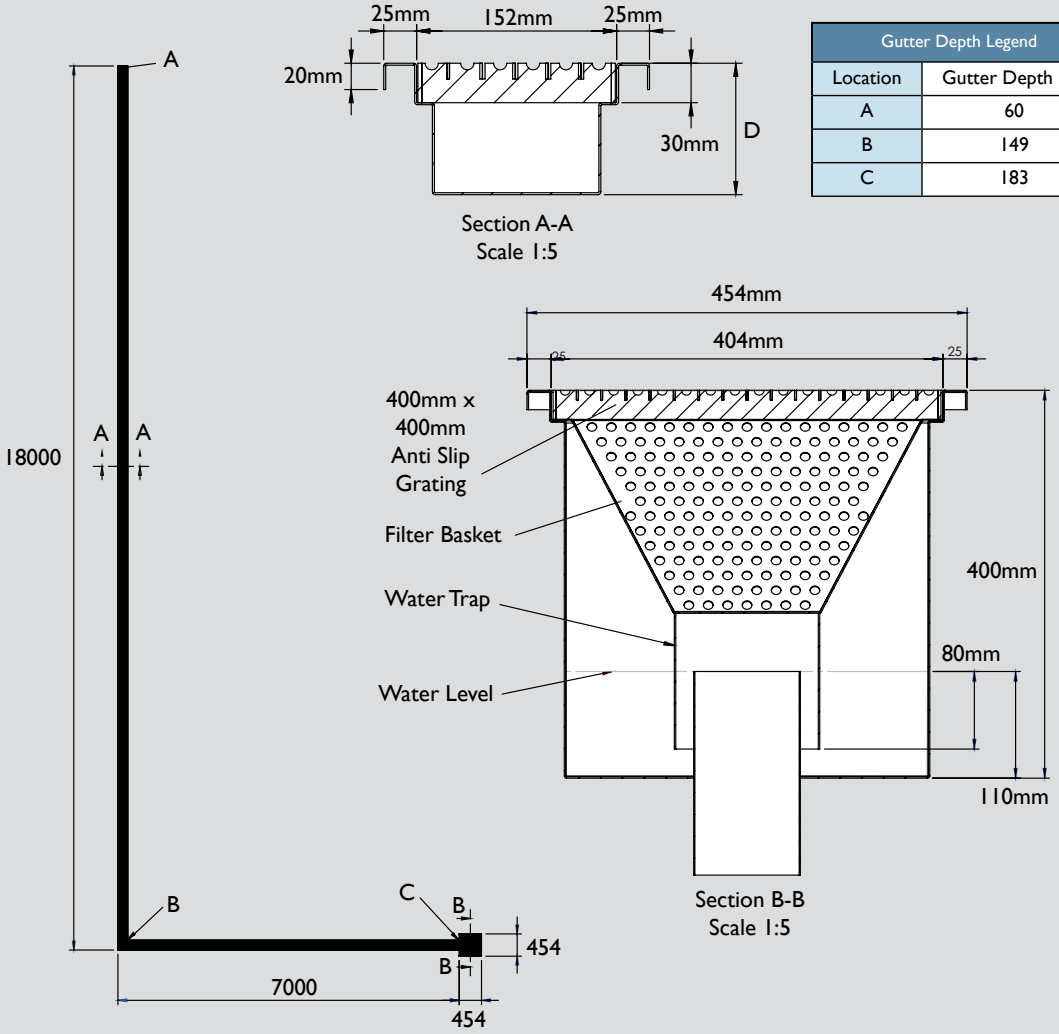


L-Shaped kitchen floor channel.



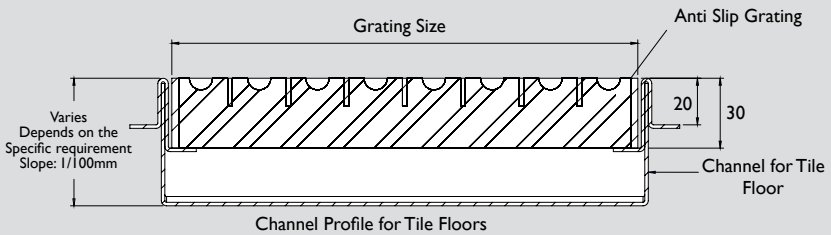
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90° 18mm x 7m Channel

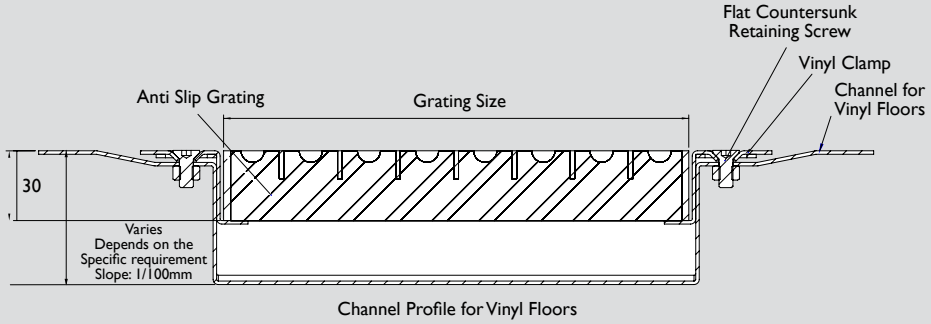


Gutter Depth Legend	
Location	Gutter Depth (D)
A	60
B	149
C	183

Channel Profile - Vinyl & Tiled Floor



Channel Profile for Tile Floors



Channel Profile for Vinyl Floors

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Aluline offers the following products and services:

- Grease Watch Tank Monitoring equipment.
- Urinal Dosing & Control equipment.
- Oil Separators, Monitors and Control Equipment.
  High level, sludge sensor.
- Septic Tank, WWTP Inspection and Servicing.
- Modular Public Toilets: Installation and Servicing.
- Wall and surface mounted Wash Hand equipment.
- Bio-Remediation Stations and Dosing equipment.
- Above Floor Stainless Steel Grease Trap Management Systems.
- Waste Water Audits and Advice.
- Compliance Auditing.
- Kitchen Staff Training on Waste Hygiene.
- Replacement of Grease Management Systems not compliant with Kitchen Environments or regulations.
- Treatment Plant Regeneration.
  Products and advice on failing plants.



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Aluline

Grease Management Services



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Aluline Grease Management Services



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