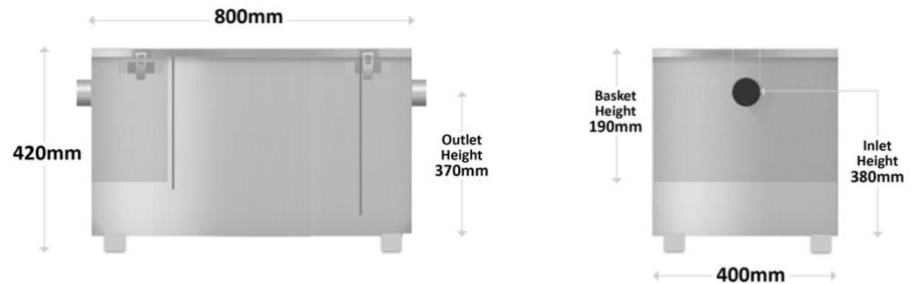


To: Tauseef Ahmad
Re: Take-Away Batley
23rd of April 2026

Good morning, Tauseef. As promised, here are the details about a compliant Passive Grease Separator. Based on our discussions, we recommend an NS1 100-litre operating-capacity Passive Grease Separator. Your other option is for a Mechanical Grease Recovery Unit. Both options will be compliant with your local water company and your landlord's preferences.

Complies with: BS EN 1825-1:2004 UK Building Regs
Designed in accordance with: BS EN 1825-2:2002

- All Fittings supplied
- Removable Filter Basket
- 10 Year Warranty
- Rust Free Stainless steel
- Air tight neoprene lid seal
- Simple To Install
- Installed internally or externally



Capacity: 135 Litre
Pipe Size: In-Let: 40 mm / Out-Let: 50mm
Application: 2-3 Large Commercial Sinks & Dishwasher.

Material: 304 Grade Stainless Steel
Seal Type: Neoprene
Lid Clips: 304 Grade Stainless Steel
Feet: Adjustable Tilting 50 mm

The GG 135L grease trap has a capacity of over 100 litres and is designed for under-workbench or external installation. This unit is suitable for most reasonably sized, takeaways, restaurants and pubs with commercial sinks and dishwashers. Made from, 304 Grade Stainless Steel: And UK-built

Pricing.

The unit retails at £649 plus £135 for pipework, fixtures and fittings and the installation is £349. **Total £1,130 plus VAT.**

I have popped some words over the page about the main differences between Passives and Grease Separators.

Speak soon.

Antony.

Observations on Passive VS Mechanical Grease Recovery Units

Passive Grease Trap or Mechanical Grease Recovery Unit?

Passive grease traps work by slowing down the flow of wastewater to allow it to cool and separate into three layers - FOG, solids, and clear water. FOG rises to the top of the grease trap, while solids get collected inside a strainer and clear water exits from the outlet. On the other hand, mechanical grease traps, also called automatic traps or Grease Recovery Units (GRUs), perform the same function as passive traps but with a few additional features. They too slow down the wastewater flow, but have a removable strainer basket to collect solids, and use a different method to separate FOG from clear water. The automatic/mechanical grease traps heat the water and automatically skim out the FOG on a programmed schedule. The skimmed FOG then gets transferred into a collector bin for easy removal, whereas in passive grease traps, kitchen staff needs to regularly maintain the unit by removing the grease buildup from within.

There is a direct relationship between the efficiency of a grease trap and the amount of grease it contains. The more grease there is in the trap, the less efficient it becomes, which affects its overall performance. As a result, manual grease traps become significantly less efficient than automatic ones as grease accumulates in passive traps and must be manually or mechanically removed. Since mechanical/automatic traps regularly skim and remove FOG, grease does not accumulate inside the unit. This means the machines continue to operate at maximum efficiency and maintain a consistent level of performance.

Mechanical grease traps have an advantage over passive traps as they offer less hassle maintenance. FOGs are deposited into an easy-to-empty container on the side of the trap, which requires considerably less time to empty compared to a passive trap. Passive traps are typically much larger and usually do not fit directly under sink bowls. Thus, they require clearing out the grease from within the unit by hand, which needs to be done several times a day in a busy kitchen.

Mechanical traps can be more expensive than a passive unit and require an electrical supply. On the other hand, passive traps do not require an electrical supply and are typically less expensive to buy. Mechanical grease traps can typically be installed directly underneath sink bowls, whereas passives cannot. Nonetheless, the time saved in the daily maintenance of a mechanical unit can make the added expenses quickly worthwhile.

There are also some circumstances in which passive traps are not suitable such as sinks with pre rinse taps, or large wok stations where the minimum local water company requirement for a grease trap size would be 100 - 400 litres.