



TECHNOLOGY LTD

Pump Technology Limited
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Your Grease Trap and Dosing System Manual

Product Range and Price List



PILGT5 Grease Trap £239+vat
16ltr Capacity
10 15 covers per day



PILGT9 Grease Trap £299+vat
31ltr Capacity
50 100 covers per day
Combi Oven or Dishwasher



PILGT18 Grease Trap £349+vat
75ltr Capacity
100 150 covers per day
Combi Oven or Dishwasher



PILGDDoser £149+vat



Dosing Enzyme 20ltr £95+vat

In stock, next working day delivery.
Carriage TBC

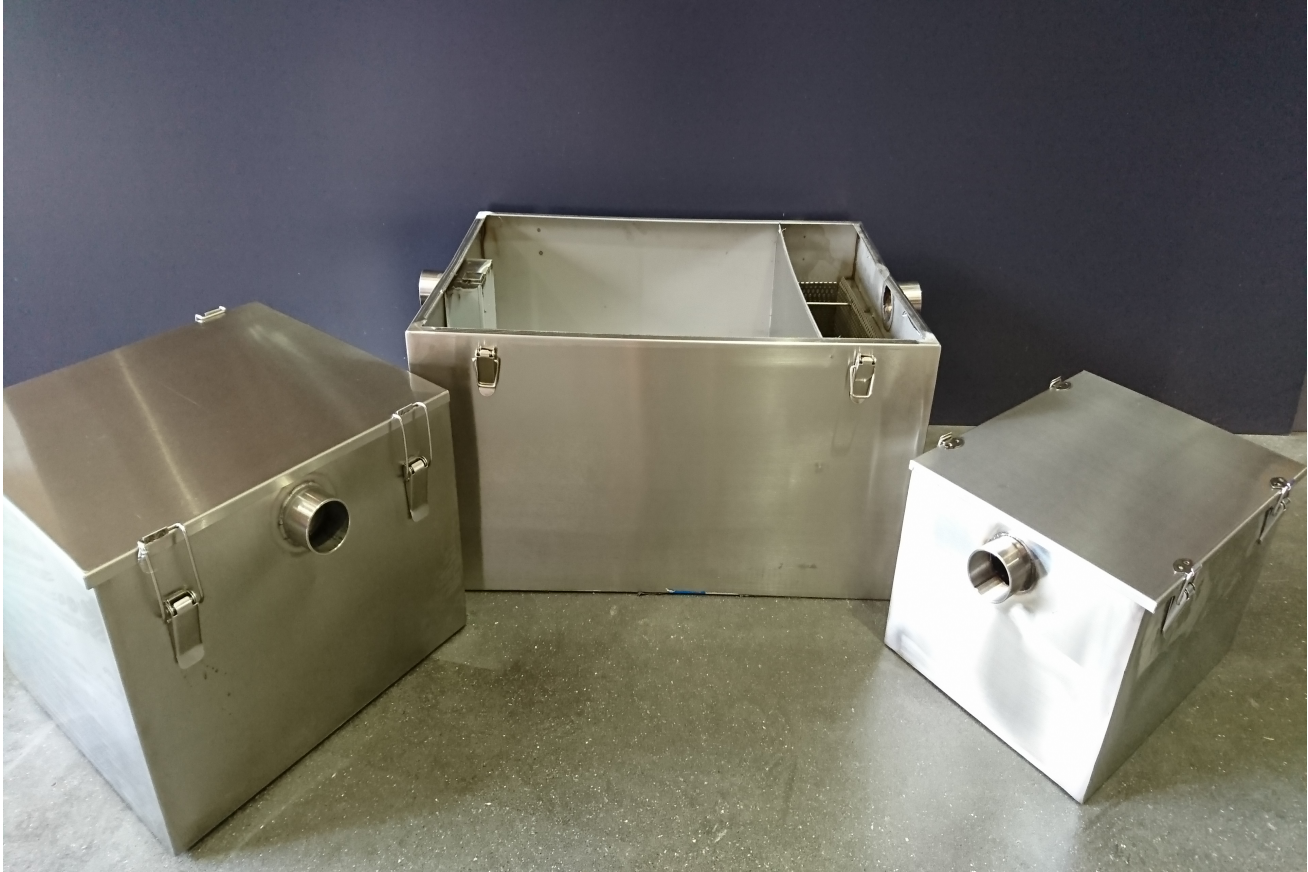
For more information please call Matt Camille or Will McPhee on
01189821555



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Notes



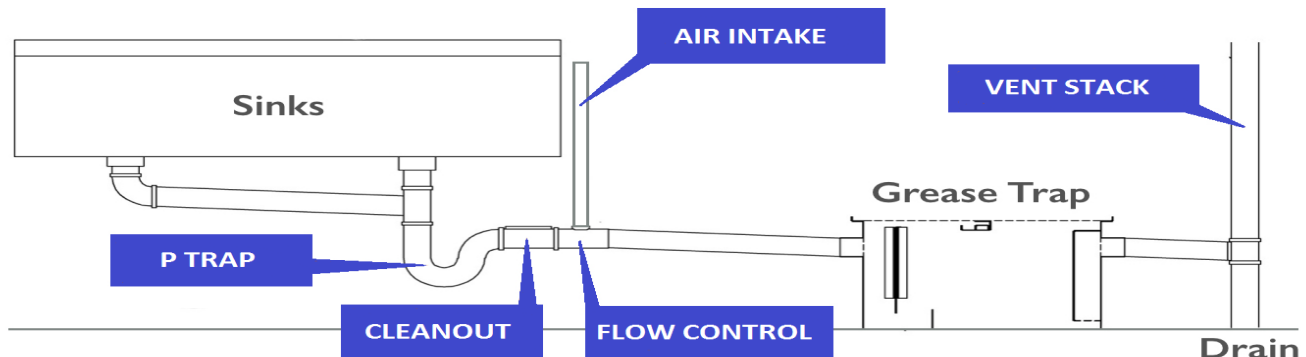
PTLGT- Grease Traps

**Ideal for Offices, Schools, Shops, Pubs, Restaurants,
Factories, Hospitals and Warehouses.**

Stainless Steel Grease Trap. Durable corrosion free, high quality steel construction with fully welded seams for improved strength and durability. Complies with BS EN 1825-1:2004 and designed in accordance with BS EN 1825-2:2002.

Key Features

- Minimise Drain Cleaning Call-Out Charges**
- Improved Wastewater Discharge Quality**
- Eliminate Unwanted Odours**
- Corrosion Free Construction**
- Uses Standard "Multifit" Connections**



INSTALLATION GUIDELINES

1. Observe all applicable local plumbing codes during installation.
2. Install the interceptor as close as possible to the fixture being serviced.
3. Locate the interceptor where it can easily be accessed for cleaning.
4. A flow control is furnished with the interceptor. It should be installed as close as possible to the fixture being serviced. The orifice plate end of the flow control should be facing upstream (observe the flow direction arrow) with the vent opening facing up. The vent piping from the flow control must be run at least as high as the top of the fixture being serviced.
5. It is recommended that a cleanout tee be installed just upstream of the flow control. This will allow easy access to the orifice plate in the event of a blockage.
6. A P trap should be installed upstream of the flow control.
7. To prevent standing water in the drainpipe, never "pipe up" to the interceptor.
8. The outlet pipe size should never be reduced and must be at least the same size as the interceptor outlet. The outlet pipe should be vented to prevent siphoning.
9. Grease interceptors are not made for solid wastes. Solid waste should be caught in a sink strainer or by a solids interceptor upstream of the grease interceptor.

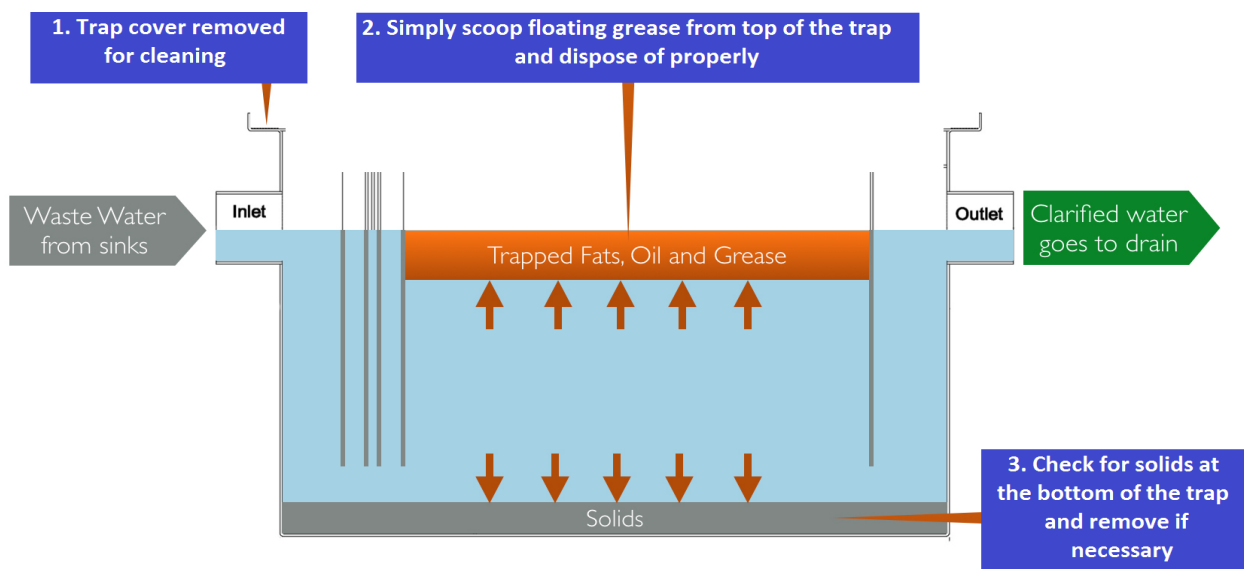
Maintenance Instructions

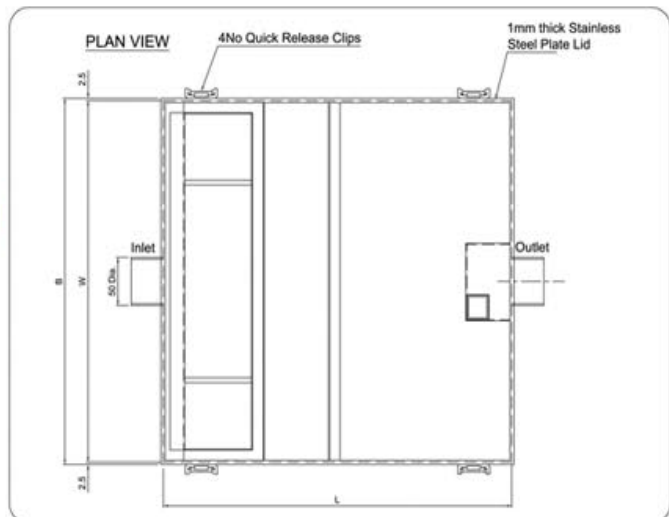
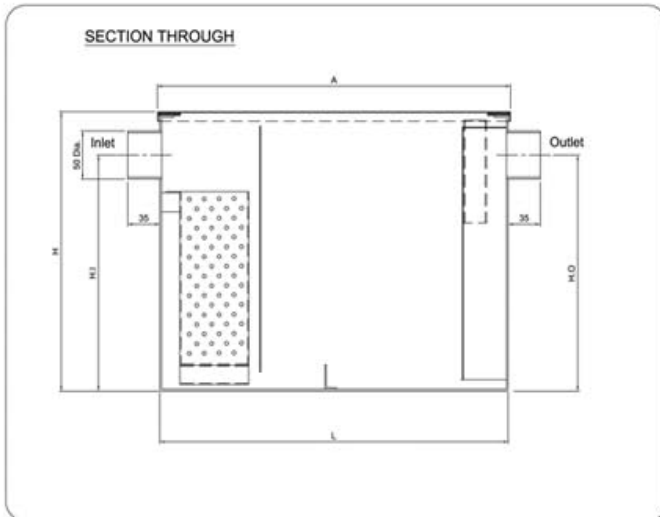
All grease interceptors must be cleaned regularly. The frequency of cleaning depends upon the capacity of the interceptor and the amount of grease in the wastewater. The cleaning interval may vary greatly from one application to another. When a cleaning cycle has been determined for a particular installation, maintaining that cleaning cycle is critical to the efficiency of the interceptor.

Cleaning Steps

1. Undo the clasps.
2. Remove the cover.
3. Remove the floating grease and also any solids that may have collected in the bottom of interceptor. Use a proper container to dispose of the waste material.
4. Remove the plastic plug from the top of the outlet chamber. Inspect the outlet chamber; water can be sprayed into the chamber if necessary to clean it. Replace the plastic plug.
5. Run water into interceptor to re-establish the liquid operating level.
6. Inspect the cover gasket and replace it if necessary.
7. Replace the cover and secure it the clasps.

FOR COMBI OVEN AND DISHWASHER WASTE USE THE PILOT 9 OR PILOT 18





Model	Inlet / Outlet (mm)	Dimensions L x W x H (mm)	Grease Capacity (kg)	Capacity to Inlet / Outlet	Meals per day	Flow Rate (L.P.M)	Height to outlet (mm)
PTLGT-5	50	380 x 275 x 230	5	16L	10 to 15	27	185
PTLGT-9	50	380 x 380 x 285	9	31L	50 to 100	45	245
PTLGT-18	50	650 x 450 x 325	18	75L	100 to 150	89	285

CAN BE USED WITH ANY OF OUR FLOOR MOUNTED WASTE WATER UNITS



Drainmaster



DrainMinor



DrainMajor



DrainMajor Duo



DrainKing



PTL GD Grease Doser

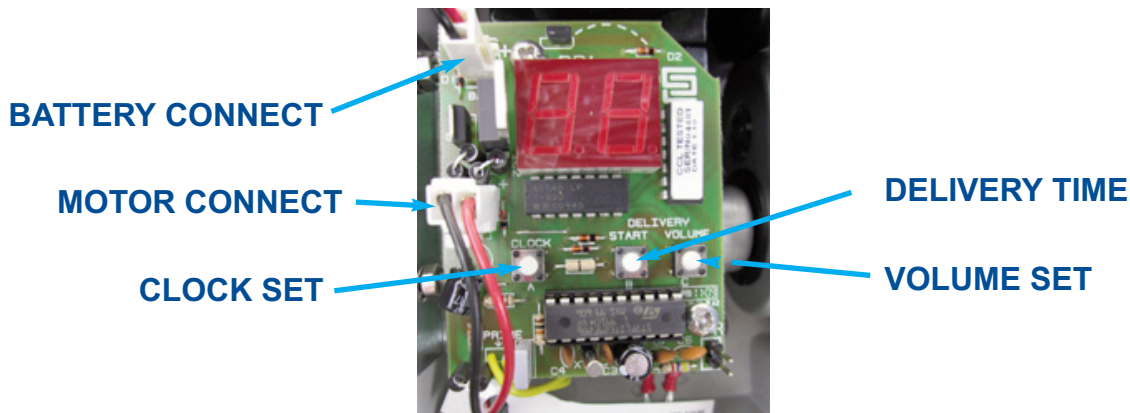
Ideal for Offices, Schools, Shops, Pubs, Restaurants, Factories, Hospitals and Warehouses.

The PTL-GD comes with pre programmed delivery rates making the unit quick and easy to set up. Pre fitted with a specially designed long life battery pack ensuring the minimum of installation time and only annual maintenance. Being battery powered it is safe for all kitchen and drainage applications and requires only the minimum of expertise to install.

SEKO's timed dosage systems are designed for use with biological drain dosing systems and provides accurate automatic dosing of enzyme based chemicals that will naturally prevent the build-up of fat, providing they are applied regularly at the appropriate time of day. They can be installed directly into waste outlet pipe, grease traps, pumping stations or urinals.

Product Features

- Designed to dose chemicals at preset times
- Comes with pre-programmed delivery rates making the unit quick and easy to set up.
- Pre-fitted with a specially designed long life battery.
 - Life in normal use @250mls/day >1 year
 - Operating Temperature -5°C to +55°C
 - Low maintenance



INSTALLATION GUIDELINES

PTL-GD IS SUPPLIED WITH THE MOTOR DISCONNECTED
ALWAYS PLUG IN MOTOR CONNECTOR BEFORE USE

1. Locate doser within 5mtr of the chemical container.
The unit is supplied with 4mtr of pvc tubing and a tube support.
2. Fix doser to the wall using the supplied fixing screws or raw plugs.
3. Place tube support end into chemical container and other end to the inlet connector of the doser pump.
(NB warming the PVC Tube to assist in fitting. Inlet & Outlet of pump shown by arrows on pump face)
4. Connect outlet pipe from doser directly into the sink trap or grommit connection if using a Grease Trap. (See our PTL-GT Grease Traps)
5. Prime pump by pressing the test button located on underside of doser.



CHECK AND ADJUST CLOCK

1. Press and hold the **CLOCK** button, the display should show the current hour of the day. **NOTE** the clock only displays hours.
2. To set the clock press and hold the **CLOCK** button, after five seconds the hours will increase. Release button when hour required is displayed. Always set the clock to the nearest hour.

CHECK AND ADJUST CLOCK DELIVERY START TIME

1. Press the **DELIVERY TIME** button. The display will show the delivery start time in hours. (A dot will also be displayed to distinguish this from the clock display)
2. To change the delivery start time press and hold the **DELIVERY TIME** button. After five seconds the start time hour will increase. Release button when hour required is displayed.

CHECK AND ADJUST DELIVERY VOLUME

Press the **VOLUME SET** button. The display will show the delivery setting (from 1 to 9). Each number represents a different delivery volume as shown below

- | | | |
|-----------|-----------|-----------|
| 1. 100mls | 4. 250mls | 7. 400mls |
| 2. 150mls | 5. 300mls | 8. 450mls |
| 3. 200mls | 6. 350mls | 9. 500mls |

To adjust delivery press and hold **VOLUME SET** button until required number is displayed.

