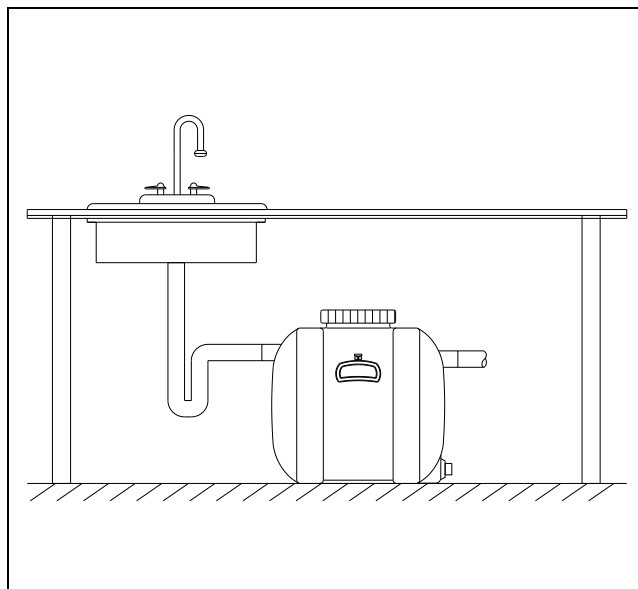


## Installation, commissioning and maintenance instructions for 50 L and 85 L grease separators

**Mini Grease Separator 50L**  
**Code 108128**

**Mini Grease Separator 85 L**  
**Code 108129**



The points described in these instructions must be observed under all circumstances. All warranty rights are invalidated in the event of non-observance. Separate installation instructions are enclosed in the transportation packaging for all additional articles purchased from GRAF.

The tank must be checked for any damage prior to insertion into the trench under all circumstances. Missing instructions can be downloaded on [www.graf.info](http://www.graf.info) or can be requested from GRAF.

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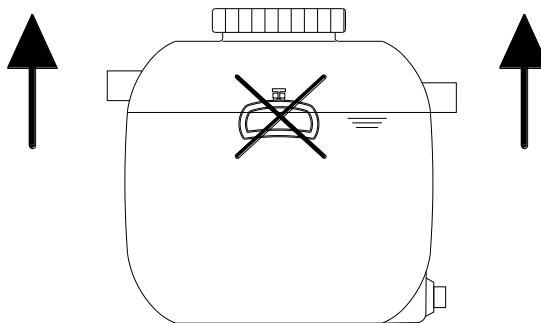
## 1. General Notes

### 1.1 Safety

For all jobs, national regulations on accident prevention must be observed. Apart from this, the corresponding requirements and standards for the execution of the installation, assembly, maintenance, repair, etc. work must be followed. You will find information on this in the corresponding chapters of these instructions. GRAF offers a wide assortment of accessories that have all been adapted to each other and can be expanded to form complete systems. The use of other accessories may result in the loss of functionality of the installation, so that the manufacturer assumes no responsibility for the damages generated in these cases.

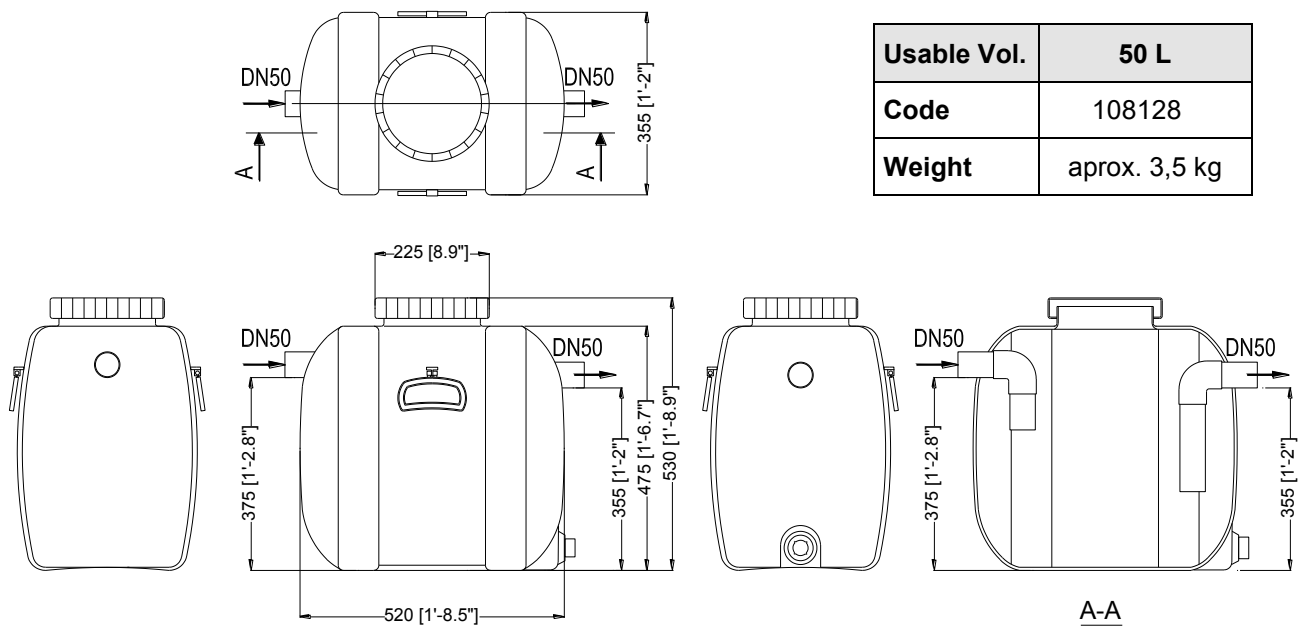
### 1.2 Installation and operation conditions

1. Only sewage from the kitchen that contains fats or oils may be introduced into the grease separator.
2. Oil or hot fats should not be introduced into the grease separator or disposed of through them. Large amounts of oils or fats should be removed separately.
3. The grease separator must be placed near the place where the water to be poured is produced.
4. When the grease separator is full, it should not be transported by grabbing it by the handles.

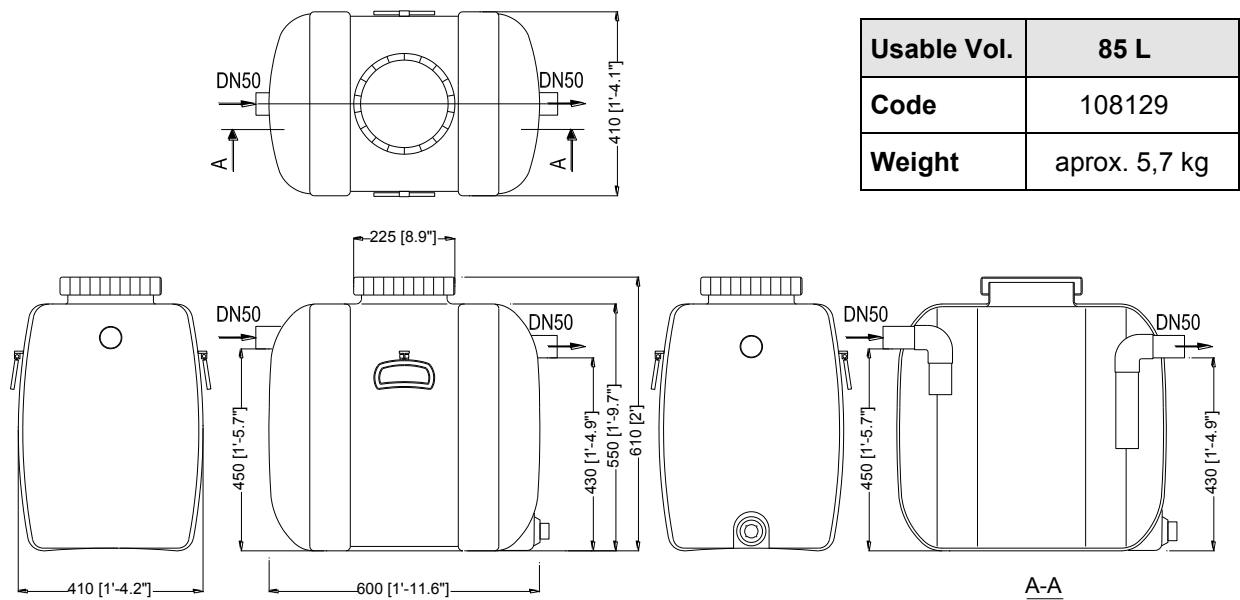


## 2. Technical Data

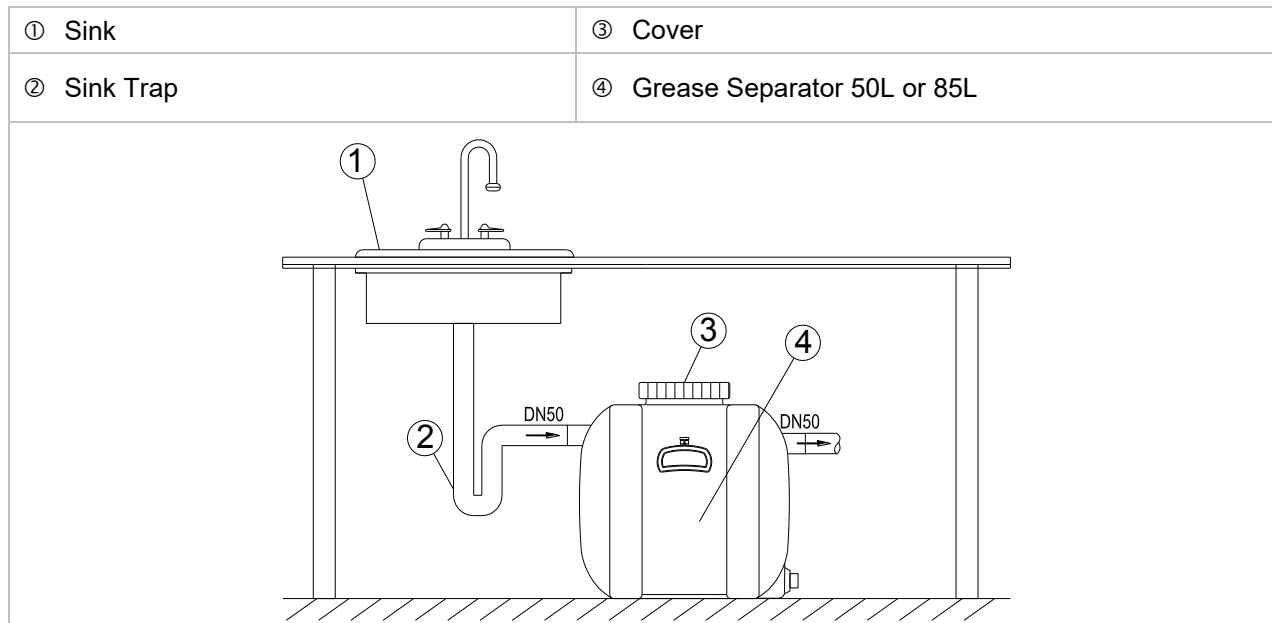
### Mini Grease Separator 50L



### Mini Grease Separator 85L

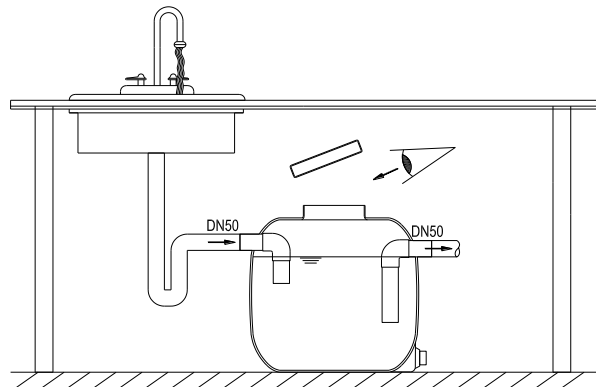


### 3. Installation, Start-up and Maintenance



#### 3.1 Start-up

The grease separator must be filled with clean water until water flows out of the drain. During filling, the water level in the grease separator must be checked. Then you have to cover the fat separator with the lid. Then the grease separator is ready for use.



#### 3.2 Maintenance

Once a month or preferably every two weeks you need to clean and empty the grease separator.

1. The lid of the tank must be removed.
2. The grease separator must be completely emptied and the deposits and sediments removed. First you have to remove the layer of fat that has accumulated on top. Only after the fat layer has been removed can the water under it be removed.
3. The joints must be checked and the damaged joints replaced.
4. Fill the grease separator with separate water as described under section 3.1.
5. Close the cover of the grease separator.

