

## Operating log

- An operating log **MUST** be kept!
- The operating log documents the times and results of the independent checks undertaken, maintenance work and if applicable any defects established and/or remedied as well as disposal, including evidence of disposal
- The name of the person responsible for the grease separator and his or her deputy must be clearly stated
- Details and evidence of the rinse and cleaning agents used as well as consumables and auxiliary materials should be included
- The operator should keep the operating log, certificate of competence and test reports in the close vicinity of the system and submit them for inspection if requested by staff of Münchner Stadtentwässerung

## Disposal

- It is the responsibility of the operator to fix drainage intervals such that the storage capacity of the sludge trap and grease separator are not exceeded
- Independently of this, the sludge trap and grease separator should be fully drained, cleaned and refilled with fresh water at least once a month

## General inspection

- A specialist company must undertake a general inspection of the separator every 5 years. This work should be reported to the e-mail address stated below at least 24 hours before it starts on working days

## Contact:

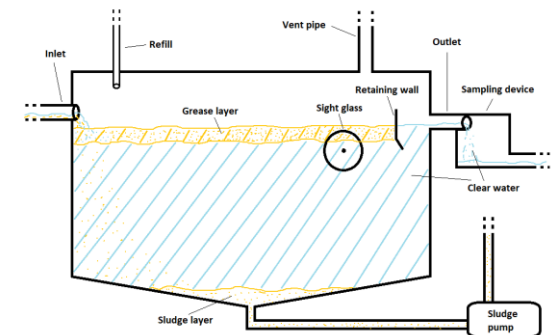
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Münchner  
Stadtentwässerung

## Informationen for operating grease separator systems



## When and where is a grease separator needed?

Grease separators are required in businesses and facilities where the quantities of greasy dirty / rinse water produced exceed the rates normally associated with private households. For example, this applies to:

- commercial kitchens (restaurants, canteens, hotels, refectories, etc.)
- food production (abattoirs, butchers, manufacturers of ready-meals etc.)

## Function of grease separators

- The flow rate of the incoming waste water is reduced in the grease separator
- Using the force of gravity, separable substances are removed from the settled dirty water
- Due to their low density, oils and fats rise to the surface and are retained by the grease separator
- Given their higher specific weight, sludge and solids sink to the bottom where they form deposits

## Self-monitoring/maintenance

A competent person should check the functionality and condition of the separator system at least once a month. This includes:

- Visual inspection for anything untoward in the inlet and outlet areas of the sludge trap and grease separator as well as the technical equipment
- Check of thickness of the layer of grease (We would recommend running these checks some time before draining the system)
- Check of level of sludge in sludge trap
- Documentation of checks and maintenance work in the operating log
- Prompt rectification of any defects found

## Specifications / standards / data sheets

- City drainage regulations
- DIN 4040-100
- DIN EN 1825-2
- DWA-M 167-3

## Common problems

- Low pH  

The use of acidic cleaning or decalcification products and biological processes may reduce the pH to a very acidic point, especially if the content of the grease separator remains in place for long periods.  
→ use cleaning agents that are recommended for separators and shorten the drainage interval
- Stable emulsions  

Not using cleaning agents that are recommended for separators and/or excess temperatures or pressure levels produce water/grease emulsions, which can no longer be removed in a grease separator using the force of gravity.  
→ Ensure conditions in the kitchens that are suitable for the separator
- Grease separator overflows  

A grease separator may overflow if a line is blocked and/or should the pumping equipment fail.  
→ Do not allow kitchen waste to enter the separator and regularly carry out maintenance work