

**WNG-1 Series Grease Separator Documents**

**General building authority approval**

**Installation, operating and maintenance instructions**

**EC Declaration of Conformity (CE)**

**Operation log**

## Allgemeine bauaufsichtliche Zulassung

Zulassungsstelle für Bauprodukte und Bauarten  
Bautechnisches Prüfamt

Eine vom Bund und den Ländern  
gemeinsam getragene Anstalt des öffentlichen Rechts  
Mitglied der EOTA, der UEAtc und der WFTAO

Datum: 06.12.2013      Geschäftszeichen: II 32-1.54.6-33/98-4

Zulassungsnummer:  
**Z-54.6-224**

Geltungsdauer  
vom: **17. Dezember 2013**  
bis: **17. Dezember 2018**

Antragsteller:  
**WALPOL GmbH**  
Benzstraße 13  
45891 Gelsenkirchen

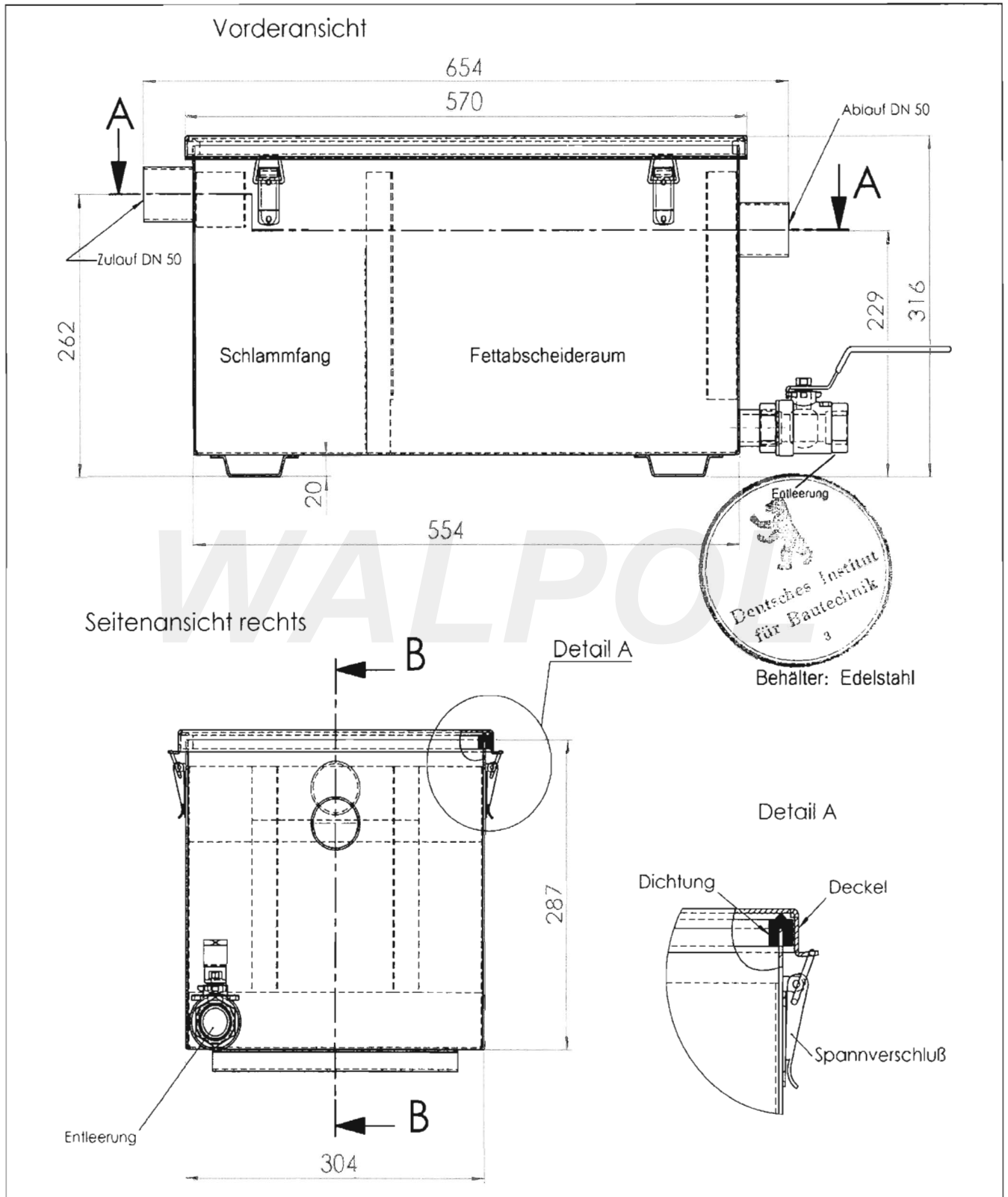
**WALPOL**

Zulassungsgegenstand:  
**Fettabscheider aus Edelstahl für bewegliche Spüleinrichtungen**  
Typ **WNG-1**

Der oben genannte Zulassungsgegenstand wird hiermit allgemein bauaufsichtlich zugelassen.  
Diese allgemeine bauaufsichtliche Zulassung umfasst fünf Seiten und vier Anlagen.



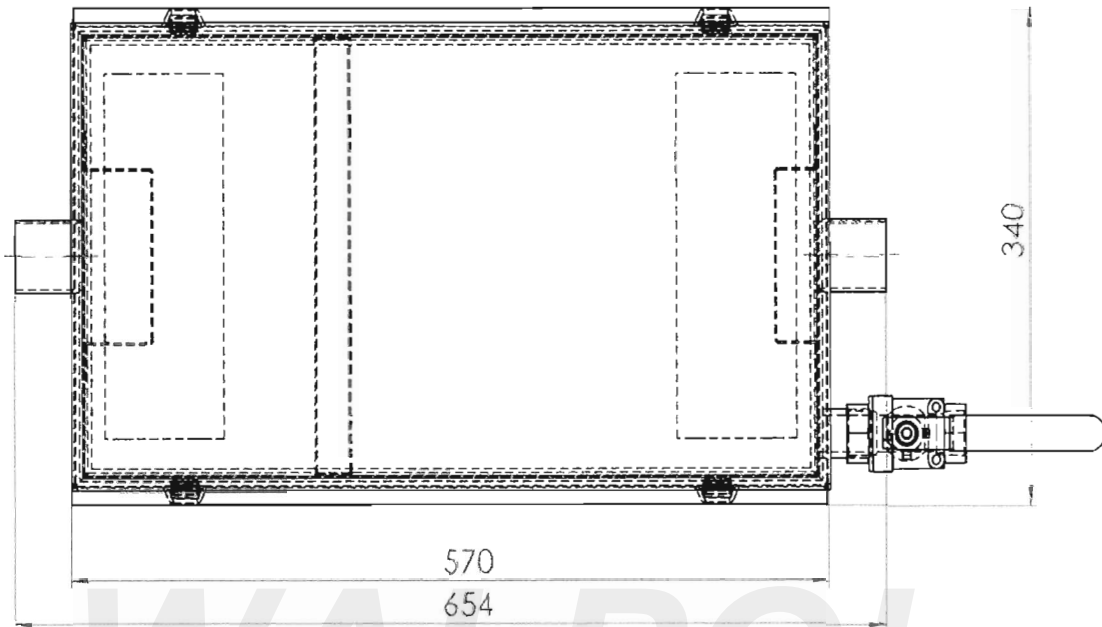
**DIBt**



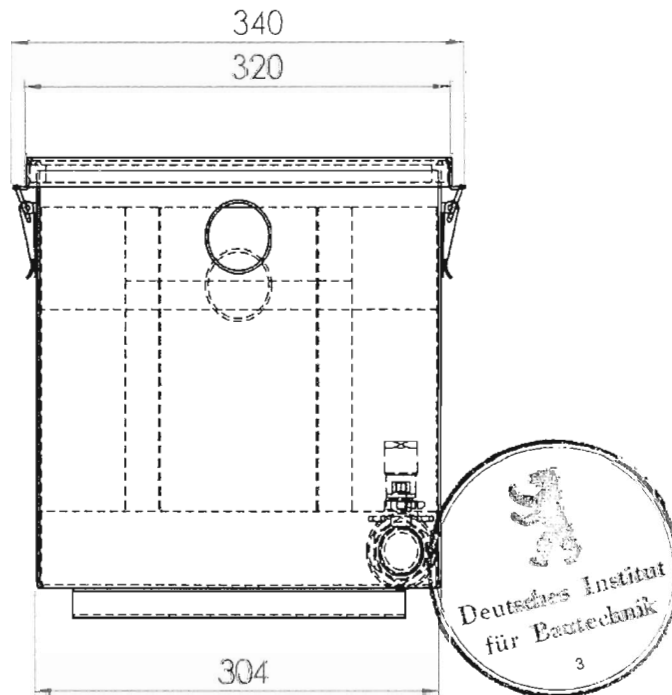
Fettabscheider aus Edelstahl für bewegliche Spüleinrichtungen  
 Typ WNG-1

Anlage 1

Draufsicht



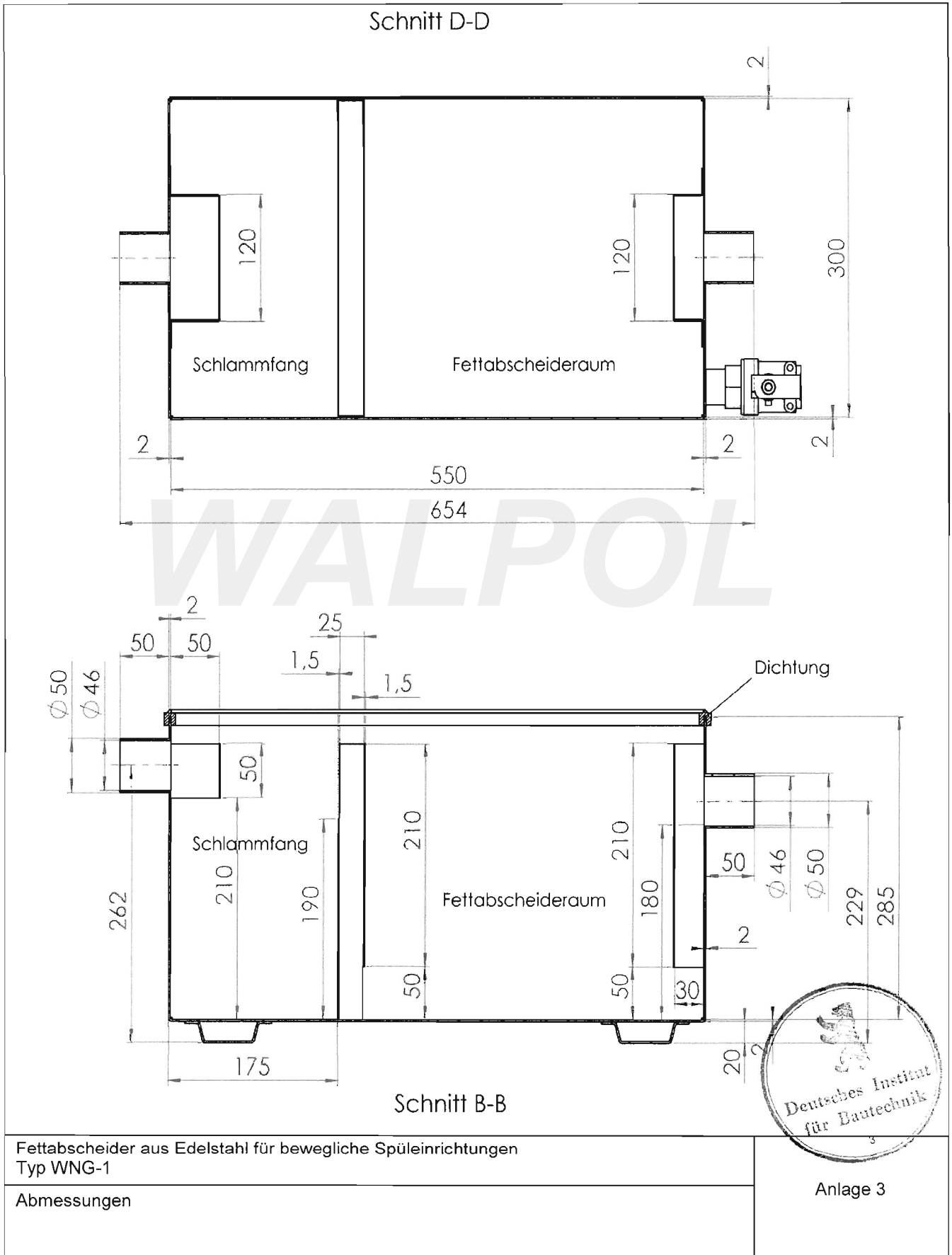
Seitenansicht links



Fettabscheider aus Edelstahl für bewegliche Spüleinrichtungen  
Typ WNG-1

Ansichten

Anlage 2



## **Grease Separator for Mobile Rinsing Equipment Under Table Model Type WNG-1**

### **Installation, operating and maintenance instructions**

The grease separator for mobile rinsing equipment is designed for use under the following conditions:

- Connection of a commercially available dishwasher with a maximum water requirement of 5 litres per washing cycle and a minimum washing time of 1 minute.
- In addition to a washing machine a maximum of one device can be connected for pre-rinsing of dishes and short-term operation.

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### **Installation**

Set up in a freely accessible location to facilitate basic weekly cleaning. The unit should be installed on a firm support and horizontally aligned.

- The grease separator intake (DN 50) at a higher level should be connected to the waste water feeder line using a commercially available double socket. Ensure that the connection is watertight.
- The grease separator discharge (DN 50) at a lower level should be connected to the waste water line to the channel using a commercially available plug-in socket, ensuring the connection is watertight (please note: do not establish a permanent connection on the drainage system). Ensure there is an adequate gradient of 1 to min. 2 cm/m.

### **Operating and maintenance instructions**

Following connection of the supply and discharge lines at both ends, check the system for damage, tightness and accessibility for inspection.

### **Initial use**

The sludge and grease separator chamber should be filled with water prior to initial use until the water level in the separator no longer rises or the water poured in begins to flow out. The cover should then be closed. Note as a precaution that an odour trap should be fitted to the grease separator feeder to avoid unpleasant smells from the dishwasher or sink. This is provided on site as a standard feature in the majority of cases in accordance with applicable regulations.

### **Operation**

The unit can be commissioned after filling with fresh water. Only waste water containing vegetable or animal fats or oils should be fed to the grease separator. Mixing of grease from grease separators and other organic fats (e.g. from fryers) should be avoided in all cases.

The grease which accumulates should be removed daily, collected in an airtight container and disposed of correctly. Flawless function is ensured through timely removal of grease.

The grease separator should be drained completely and cleaned after operation, or at least once a week and when the location of use is changed. This is realised after grease removal. Unpleasant odours may emerge when the system is opened.

The volume of water required for complete draining (water, grease, sludge) is approx. 60 litres. The unit should be filled with fresh water prior to recommissioning. The system is now ready for operation again.

## EC Declaration of Conformity (CE)

**The manufacturer,**

WALPOL GMBH, Benzstr. 13, 45891 Gelsenkirchen, Germany,

**hereby declares that the machine described below**

WNG Series Grease Separator

-for free-standing set-up in frost-protected rooms-

**complies with the provisions of the following EC Directives:**

Machinery Directive 98/37/EC

Conformity Marking 93/68/EEC

**Note / Application area:**

Grease separator for separating solid and liquid organic fats/oils from waste water through gravity for the protection of drainage systems.

**The following notified bodies were engaged:**

DIBt – Berlin:

Building approval Z-54.6-224 (WNG-1)

Building approval Z-54.6-339 (WNG-2)

Building approval Z-54.6-340 (WNG-3)

**Applied standards and technical specifications:**

DIN 4040-100

DIN EN 10204

DIN EN 10088-2

DIN EN ISO 13920

DIN 18800-7

Gelsenkirchen, 1 January 2012



Martin Farkasch (Managing Director)

## WNG Series Grease Separator Operation Log

The respective times and results of self-checks, maintenance work and inspections, disposal of the removed substances (including evidence of removal by the disposal company) and the remedying of any defects detected should be recorded in the operation log.

The operation log and inspection reports should be retained by the operating company and presented to the responsible local supervisory authority or the operators of downstream local waste water plants.

Operating instructions:

Timely and regular emptying, cleaning and maintenance of the grease separator system ensure flawless function.

Kitchen fats and oils are transformed into fatty acids in the shortest possible time period, and these must be prevented from entering the sewage system. Emptying/Cleaning intervals should be determined in accordance with the operating instructions to ensure that the storage capacity of the separator and sludge trap is not exceeded.

Cleaning and maintenance should be realised in accordance with the operating manual, provided regulations and other restrictions do not dictate otherwise.

Maintenance work should be realised by qualified personnel.

Grease separator NG:

Approval number:

Commissioned:



