

## Contractors and oil collectors

### Licensed grease trap maintenance/service companies

- 1 Dawson Waste Services, 04 528 9909
- 2 Waste Management Technical Services, 04 568 0780
- 3 Wellington Sumps Ltd, 04 383 6023
- 4 Ecoworld (grease converters and mechanical grease traps only) 0800 109 202
- 5 Johns Waste Services, 027 368 4213

It's a legal requirement under your grease trap consent to use a licensed contractor.

### Waste cooking oil collector

- 1 Flower Power, 021 022 04106
- 2 Tallowman, 0800 432 8626

Waste oil from the deep frier and under bench mechanical grease trap should be tipped into the waste oil container for collection.

### Grease converter liquid supplier

- 1 Bio-zyme, 0800 246 9963
- 2 Dux-Actimatic from Ecoworld, 0800 109 202

These are the only 2 approved enzyme product for grease converters.

## Non removable in-sink and in-floor screens

- 1 Mactrap: 0800 622 8727
- 2 Clenz: 0800 60 10 60
- 3 Dux: 0800 367 389



Improperly maintained grease traps could cause blockage in both private and public wastewater network, which might eventually send raw sewage onto your property, the road and our harbour.

The cleaning schedule of all grease traps will be set by the trade waste officer of your city. If you are not sure what your schedule is, or have any question about grease traps in general please contact:

Wellington City: [tradewaste@wellingtonwater.co.nz](mailto:tradewaste@wellingtonwater.co.nz)  
Hutt and Upper Hutt City: [tradewaste@huttcity.govt.nz](mailto:tradewaste@huttcity.govt.nz)



# Grease trap information sheet



11/2023



Our water, our future.

## Mechanical grease separators

Mechanical grease separators are found under a bench inside the kitchen. They work by skimming liquid fat from the surface of the wastewater inside the separator. The fats and oils can then be collected along with other used fats and oils for recycling. This container should be emptied every day.

**This kind of machine is only accepted if the food premises/commercial kitchen can't accommodate a passive grease trap.**



There are 2 brands of mechanical grease traps:

**1 Clenz Big Dipper**

They have a service agent in Wellington, E.G.Glenie Ltd, 04 381 2303.

**2 Mactrap Grease Boss**

Their service agent is EcoWorld, 0800 109 202.

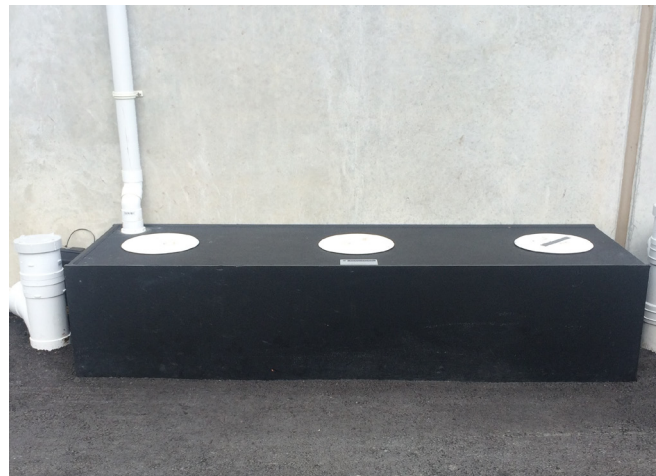
## Passive grease traps

A passive grease trap is often found in the ground outside a kitchen's back door. As technology advances, the modern plastic passive traps that are made of high density plastic are getting more popular. They have smaller footprints, are much cheaper, are easier to install or disassemble, and can sit above ground by the building wall.

**We recommend a passive grease trap over any other type of grease trap.**

If your premises has a very small back yard area, the plastic passive trap is the best overall solution with a much lower price tag.

You must use a licensed contractor to empty and maintain your grease trap. We've listed the licensed contractors over the page.



## Grease Converters

A grease converter uses dosed enzyme and bacteria to break down fats and oils.

**It is very important that you operate your grease converter properly:**

- 1** add the approved dosing liquid (Bio-Zyme or Dux-Actimatic) via an automatic pump
- 2** have double mesh sink screens on all the sinks that are connected to it
- 3** get it serviced at least once every 3 months by a service agent such as EcoWorld

**New installations of grease converters have been banned since 2009 by the Council as they do not meet the requirements of the Trade Waste Bylaw.**

Existing converters are still allowed to be used but have to follow the rules mentioned above.

