



Site Address

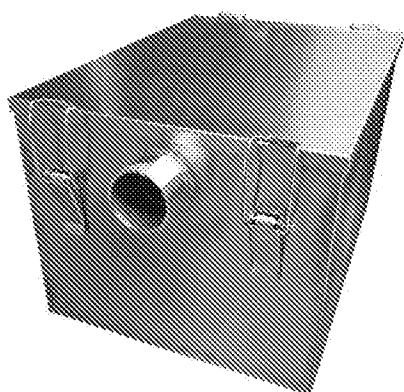
**Bairds Farm Shop, Garden Centre
Crookthorn Lane
Climping
BN17 5SN**

Application Ref: CM/16/21/PL

Condition 6

The drainage serving the kitchen(s) at the commercial hot food business shall be fitted with a grease trap / separator of a proportionate capacity to effectively contain grease residue arising from the estimated numbers of hot meals served and waste water flow rate. The applicant shall provide the Local Planning Authority with details of their proposed grease trap / separator in order to demonstrate design and installation will be in compliance with BS EN 1825-1:2004 and BS EN

1825-2:2002 (Current Status: 'Under Review') or other effective means of grease removal. The approved details shall be retained in perpetuity.



**Stainless Steel Grease Trap 5kg Capacity, 20 ltr @
Minute Flow Rate**

This top quality commercial grease trap/interceptor is essential for any business that is classified as a "trade waste producer". With new regulations in force, it is compulsory to fit a grease management system into any establishment that produces trade waste.

Grease traps/fat separators are specifically designed units that not only maintain the fluid and efficient working of your drains, but also prevent potential

damage costs caused by everyday oil, fat and grease.

Designed as a compact, robust and easy to fit unit, the 5kg capacity grease trap has a 16 ltr per minute flow rate and is ideal for small premises such as cafes with approx 10 - 15 covers.

These can be fitted inside or outside the kitchen but are generally designed to be fitted either pre-build or post-build inside a kitchen, close to the waste sink or dishwasher area. Once installed, the grease traps are exceptionally low maintenance and apart from removing the grease on a planned basis, they require no other maintenance work. No chemicals are required so there is no need to worry about spillage of harsh damaging chemical products found elsewhere.

Fitting a grease trap will also help ensure elimination of foul odours and help prevent any insect infestation or rodent problems. Suitable for a variety of catering establishments businesses and premises.



Each grease trap/interceptor is both PDI approved and European Standard prEN1825 compliant. In summary, our grease traps are simple to install, affordable, effective and don't require costly enzyme dosing. With an open outlet chamber, they are exceptionally easy to maintain. Plus, we won't be beaten for value.

Product Features and Specifications

- Suitable for 10 to 15 covers (meals)
- FREE flow control device included with every grease trap
- Made from top quality stainless steel
- Interceptor / grease plate
- 5kg grease capacity
- 16 ltr per minute flow rate
- Easy to clean
- 50mm inlet / outlet
- "No Quibble Lifetime Warranty" TM
- Dimensions: 380mm W x 275mm D x 230mm H

New laws state that all new build catering establishments must have a grease trap / grease interceptor in place and soon all catering establishments must have one. Ours superb value for money ones are prEN1825 compliant, which is required under current European Standards and passes all local council standards.

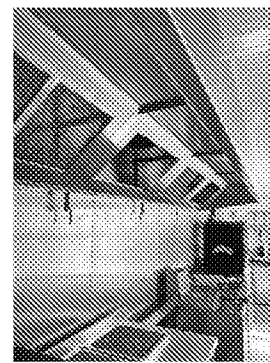
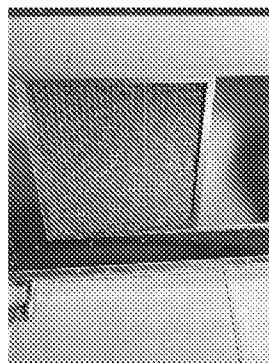
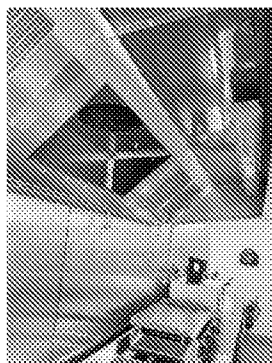
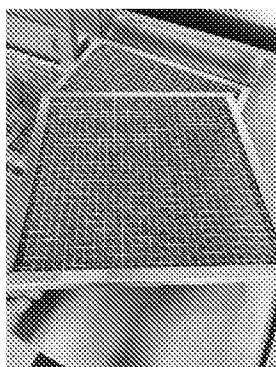
Currently new restaurants must have a grease trap fitted or they will not be granted a Food & Beverage Licence. Very soon it is going to be a legal requirement that all waste producing establishments have a grease trap fitted, this is to also include existing sites.

The Building Regulations 2000 part H - Drainage & Waste Disposal (2002 edition) sets out rules for the management of grease:

2.21 Drainage serving kitchens in commercial hot food premises should be fitted a grease separator complying with BS EN 1825-1:2004 and designed in accordance with BS EN 1825-2:2002 or other effective means of grease removal. All our grease traps comply with this regulation.

Condition 7

Please see attached documents relating to the extraction and cooker hood.



2 Saffron Close, Shoreham By Sea, West Sussex, BN4



Condition 8

Hit and miss treated softwood fencing 1.8m high as agreed with land owner.



2 Saffron Close, Shoreham By Sea, West Sussex, BN43 6JF