

# HOW TO FIGURE THE TRUE TOTAL COST OF OWNING A GREASE TRAP

## ↓ PURCHASE PRICE

Your up-front cost depends on the size, type, and number of grease traps you need. Sizing is crucial. A grease trap that's too large or small for your kitchen can lead to repairs, fines, and more. Use our online sizing tool at [trapzilla.com/sizing](https://trapzilla.com/sizing).



## + MAINTENANCE COSTS

Grease traps must be regularly cleaned in 1 of 2 ways to ensure a long, low-cost life:

- Your kitchen staff does it, disposing of grease in an approved waste container. This means no extra costs to you **unless they don't do it.**
- A pumping service does it on a regular basis for a recurring fee, which is the only way some grease traps can be cleaned. It's a built-in cost.

\* A few in-kitchen units such as Big Dipper are easy to clean. Most others are a chore due to design and capacity. You can expect your employees to put off cleaning the latter, leading to expenses in the form of repairs and regulatory fines.

## + REPAIR/REPLACEMENT COSTS

Properly maintained grease interceptors should not fail, but some designs are inherently flawed. If you choose concrete, for instance, add these expenses to account for inevitable failures:

- a. Repair costs, because materials such as metal and concrete corrode over time.
- b. Regulatory fines, because fats, oils, and grease from corroded traps spill into the sewer lines and your facility, putting you in violation of local ordinances.
- c. Replacement costs, because corroded traps are eventually unrepairable. A polyethylene trap such as Trapzilla lasts 30+ years, but a concrete model will likely need to be replaced at least once in that same span.

## = The True Total Cost to You

