

A **common grease separation device problem** is not having tees. Without an tees in place, influent flow is rapidly introduced into the first compartment, re-entraining previously settled solids and separated oils. This channeling through the first compartment does not allow for adequate separation time. Hardly any of the available volume of the compartment is utilized, as the flow moves directly from the inlet to the outlet, even with the presence of an interior baffle. Chemically emulsified oil globules surrounded by detergent molecules, have a very slow rate of rise. Also, food particles coated in oil and grease are less prone to settle quickly. Hydraulic retention in these types of traps can be less than adequate. Tees will help to keep separated oils at the top of the water column – in the trap.