



**CONNECT AND PROTECT**

# Grease-Line Flow Maintenance System

  
nvent

**RAYCHEM**



# nVent RAYCHEM Grease-Line Flow Maintenance System Keeps Lines Free Flowing

Greasy waste lines are pipes used for the disposal of waste oils and fats from kitchens and catering facilities. Thermal insulation of the pipes is often insufficient to keep greasy water free flowing in the lines in many cases. nVent offers the nVent RAYCHEM electric heat-tracing system providing flow-maintenance for greasy waste lines for both above-ground and buried piping.

The nVent RAYCHEM self-regulating heating cable keeps total operating costs down by adjusting power output in response to ambient temperatures. The cable's output is reduced automatically as the pipe warms, so there is no possibility of failure due to overheating.

Our heat-tracing system includes the heating cable, power connection, splices, tee connections, controls, contactors, power distribution panels, accessories, and the tools necessary for a complete installation.



## BENEFITS & TECHNOLOGY

### Reliable, Efficient Temperature Control

The line sensing thermostat RAYSTAT V5 (alternative in panels Elexant 450c) is designed to provide user friendly measurement and control for heating cables. The thermostat comes with a 25-A control relay and a voltage free, alarm relay. Parameters and alarm conditions are shown on the display.

### Simple Design

nVent RAYCHEM self-regulating heat-trace cables can be installed on metal or plastic pipes and can be wrapped around valves and heat sinks. They can be

installed above ground or on insulated buried pipes without any risk of over or under-heating.

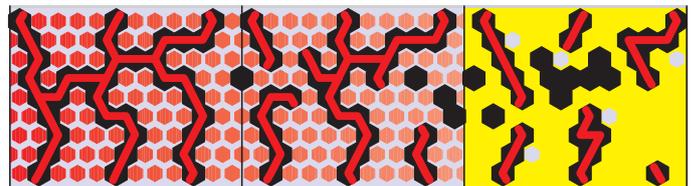
### Safety

nVent requires the use of a 30-mA residual current protective device (RCD) to provide maximum safety and protection from fire.

### Cost Savings

Installing nVent RAYCHEM heating cable on greasy waste disposal lines eliminates Fatty Oil & Grease (FOG) congealing on the interior of the piping, and avoids costly drain cleaning charges.

### How self-regulation works in nVent RAYCHEM conductive-polymer heaters:



#### Cold Pipe:

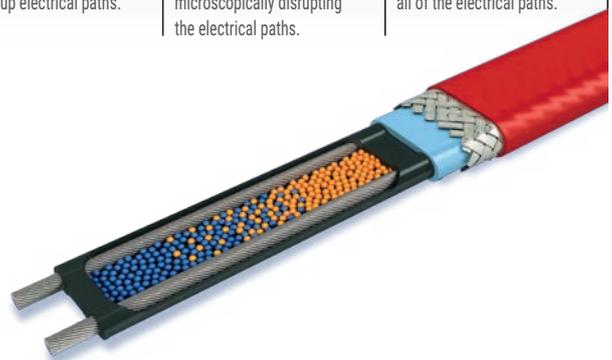
In response to cold, the core or fiber contracts microscopically opening up electrical paths.

#### Warm Pipe:

In response to warmth, the core or fiber begins to expand microscopically disrupting the electrical paths.

#### Hot Pipe:

The core or fiber expands enough to disrupt almost all of the electrical paths.



## HOW DOES IT WORK?

nVent RAYCHEM self-regulating heat-trace cables with modified polyolefin outer jacket maintain a wide range of fluid temperatures in a variety of applications, including greasy waste disposal lines.

Flow maintenance involves heating a fluid in order to lower its viscosity so that it can be moved through a pipe or a tank.

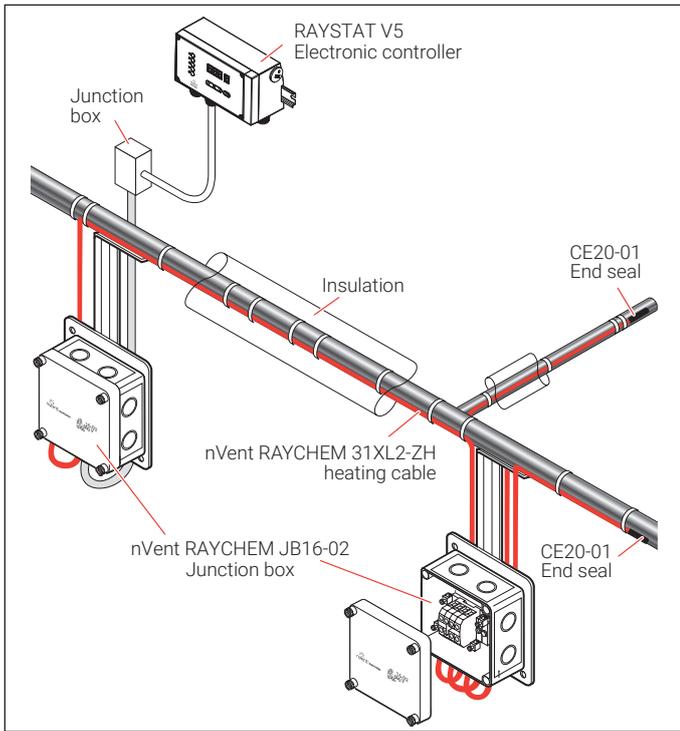
A grease-line flow maintenance system is designed to maintain 40°C (104°F) fluid temperature to keep the Fat, Oil and Grease mixture (FOG) in suspension from the kitchen to the grease interceptor.

The greasy waste lines must exit the building to an exterior grease trap, and

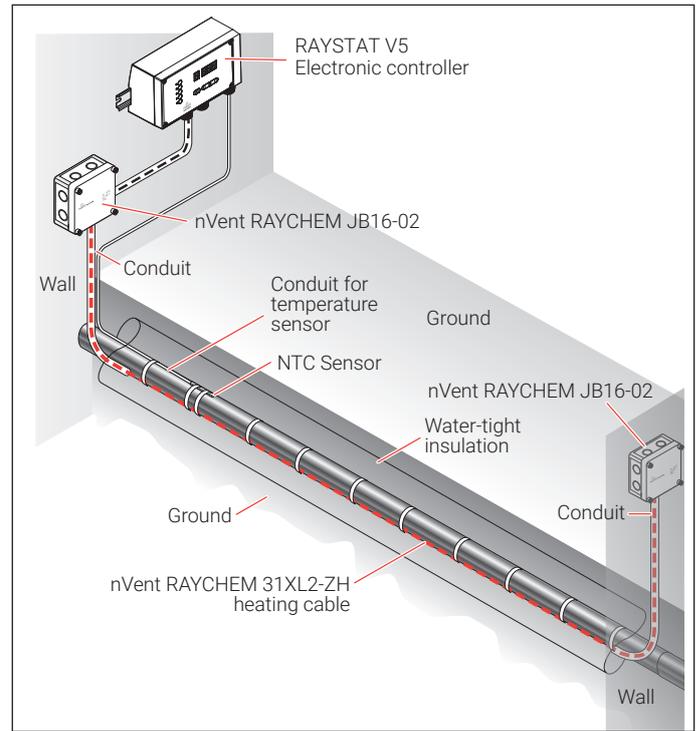
must be kept at a certain temperature along the entire distance to keep the FOG from concealing.

### Typical applications include:

- Greasy waste lines in commercial restaurants
- Pre-wash stations
- Floor drains.



Typical above-ground piping system



Typical buried piping system

## PROVEN TRACK RECORD

| Project Name                     | Location         | Application Details                                |
|----------------------------------|------------------|--|
| Wyndam Hotel - Bonnet Creek      | Orlando, FL, USA | Grease line to central interceptor                 |
| Disneyland                       | Anaheim, CA, USA | Restaurants to central interceptor                 |
| Hartsfield International Airport | Atlanta, GA, USA | Terminal D - Food Court                            |
| Niagara Outlet Mall              | Niagara, ON, USA | 1400' piping                                       |
| National Stadium                 | Warsaw, Poland   | Grease line from food court to central interceptor |
| Galeria Katowice Shopping Center | Katowice, Poland | Grease line from food court to central interceptor |
| The Galleria, Al Maryah Island   | Abu Dhabi, UAE   | Retail food court areas to grease trap             |

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