Grease Traps & Fat Separators

Commercial Stainless Steel Grease Trap with Lid and Outlet Valve 400x250x250mm

QNH510

Product Information and Care

⚠ WARNING

Read this manual before installing or using this product, and keep it for future reference. This product is for professional use by trained staff only. Installation and any repair must be carried out by a suitably qualified person. Keep this manual with the product for the whole of its working life.

Record these details on delivery — you will be asked for them if you contact us about this product.

Model	QNH510
Serial number	……
Date of purchase	……
Installed by	……

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1. Safety

This manual uses the following safety panels. Read every one that appears beside a step before you carry out that step.

DANGER

Indicates a hazard which, if not avoided, **will** cause death or serious injury.

WARNING

Indicates a hazard which, if not avoided, **could** cause death or serious injury.

CAUTION

Indicates a hazard which, if not avoided, could cause minor or moderate injury.

NOTICE

Indicates a practice which could damage the product but will not cause injury.

Intended use

This product is for professional use in commercial catering premises. Use it only for the purpose it is designed for, and within the temperature range given in this document.

Reasonably foreseeable misuse

This product must **not** be used in any of the following ways. Experience shows these are the misuses that occur in practice.

- Using the product for any purpose other than the one it is designed for.
- Using it at a temperature, or with a heat source, it is not rated for.
- Using it as a lever, a hammer or a cutting board.
- Continuing to use it once it is cracked, split, bent or worn.

General safety instructions

- This product is for professional use in commercial catering premises.
- Inspect the product before each use. Take it out of service as soon as it is cracked, split, chipped, bent, or worn.
- Edges, points and blades can cut. Handle them by the body or the handle, and store them where nobody can reach into them unseen.

- Do not leave the product in contact with a heat source it is not rated for. Plastic and polycarbonate items will soften, deform and may fail.
- Assume anything removed from an oven, a fryer or a bain-marie is hot enough to burn, and use dry heat-resistant gloves.
- Do not use damaged or heavily scratched food-contact surfaces — they cannot be cleaned reliably.

Residual risks

The following risks remain even when the product is correctly installed, guarded and used as intended:

- Cuts from edges, points and blades.
- Burns from a product that has been in contact with a heat source.

2. Introduction

Thank you for choosing the Adexa QNH510. This document covers the safe use, cleaning and care of this product. Read it before the product is used, and keep it where everyone who uses it can refer to it.

NOTICE

Check the product for transit damage **before** signing for it. Note any damage on the carrier's paperwork and tell us within 48 hours. Keep the packaging until you are satisfied the product is undamaged and working.

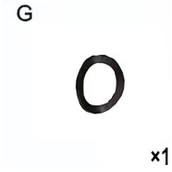
3. Assembly

WARNING

Assemble this product on a clean, protected floor, not on the surface it will stand on. Stainless steel panel edges are sharp: wear gloves. Larger units are a two-person lift. Leave every fixing finger-tight until the unit is square, then tighten them all - a unit tightened out of square will rock, and doors and drawers in it will not run.

Check the carton against the parts list below before starting. If anything is missing or damaged, contact Adexa on +44 29 2167 9537 or support@adexa.co.uk quoting the model number and the reference letter in the table - do not attempt to substitute a fixing.

Parts supplied

	Ref	Part	Qty
	**A**	Lid	1
	**B**	Flexible outlet hose	1
	**C**	Lid knob	1
	**D**	Knob screw	1
	**E**	Outlet ball valve	1
	**F**	Rubber foot	4
	**G**	Sealing ring	1

Assembly sequence

1. Fit the knob (C) to the lid (A) with the screw (D).
2. Fit the sealing ring (G) into the outlet on the side of the body, push the outlet spigot through from inside, and screw the flexible hose (B) on to it.
3. Fit the ball valve (E) into the drain boss at the bottom of the body and close it.
4. Press the four rubber feet (F) on to the bottom of the body, stand the trap level under the sink and fit the lid.

- The ball valve is the grease draw-off. It must be closed before the trap is put into service and a container must be under it before it is opened.

Assembly diagram



Grease trap — assembly diagram. Work through the numbered panels in order.

Go round every fixing once more when the unit is standing where it will be used, and check it again after the first week in service.

4. Cleaning, care and maintenance

Cleaning agents and materials

- Use a mild detergent in warm water, or a proprietary stainless steel cleaner used as its manufacturer directs. Rinse with clean water and dry with a soft cloth — water left to dry on stainless steel leaves marks and, in hard water areas, scale.
- **Never use chlorine bleach, hypochlorite, or any cleaner containing chloride on stainless steel.** Chlorides attack the passive layer and cause pitting and rust staining that cannot be polished out. If bleach is spilt on the product, rinse it off immediately with plenty of clean water and dry it.
- Do not use wire wool, steel brushes, scouring pads, abrasive powders or a scraper. They scratch the surface, and particles of ordinary steel left behind will rust and stain the stainless steel around them.
- Do not use solvents, oven cleaners containing caustic soda, acids or descaling agents on external panels, painted parts, plastic parts, control panels or door seals.
- Clean along the grain of the brushed finish, not across it.
- Cleaning chemicals are substances hazardous to health. Under the Control of Substances Hazardous to Health Regulations 2002 you must hold the safety data sheet for every chemical in use, assess the risk it presents to your staff, and provide the protective equipment the sheet calls for.
- **Never mix cleaning chemicals.** An acid descaler mixed with a chlorine product releases chlorine gas, which has killed kitchen staff. Rinse one chemical off thoroughly before applying another.
- Do not leave salt, brine, vinegar, citrus juice, mustard or other acidic or salty foods standing on stainless steel. Wipe spills up as they happen.
- Follow the cleaning chemical manufacturer's instructions for dilution, contact time and protective equipment, and never mix two cleaning chemicals.
- **Never use hydrochloric acid, or any other strong acid cleaner, anywhere on the product** — not on the stainless steel, not on castings, not on seals and not on pipework. Acids attack the metal and the damage cannot be put right.

Daily cleaning — after each use and at the end of the day

- Wash in warm soapy water, rinse and dry thoroughly, or clean in a commercial warewasher where this product is marked as dishwasher safe.
- Never use wire wool, abrasive pads or chlorine-based cleaners such as bleach on stainless steel — they break down the passive layer and cause pitting and rust.
- Store dry. Water trapped between stacked items causes staining and corrosion.

Periodic

- Check for cracks, splits, chips, wear and loose handles, and replace the product when you find any.

Maintenance by a qualified person

- Inspect this product at least every six months for damage, corrosion, sharp edges, loose fixings and worn castors or feet. Take it out of service until any fault found is put right.
- Check that it is still level and stable, that any adjustable feet are still bearing, and that any wall or floor fixings are still tight.
- Use only manufacturer-supplied spare parts. Parts that affect safety — castors, brakes, fixings, hinges, gas struts and load-bearing brackets — must be replaced with the correct part, never substituted.

5. Technical specification

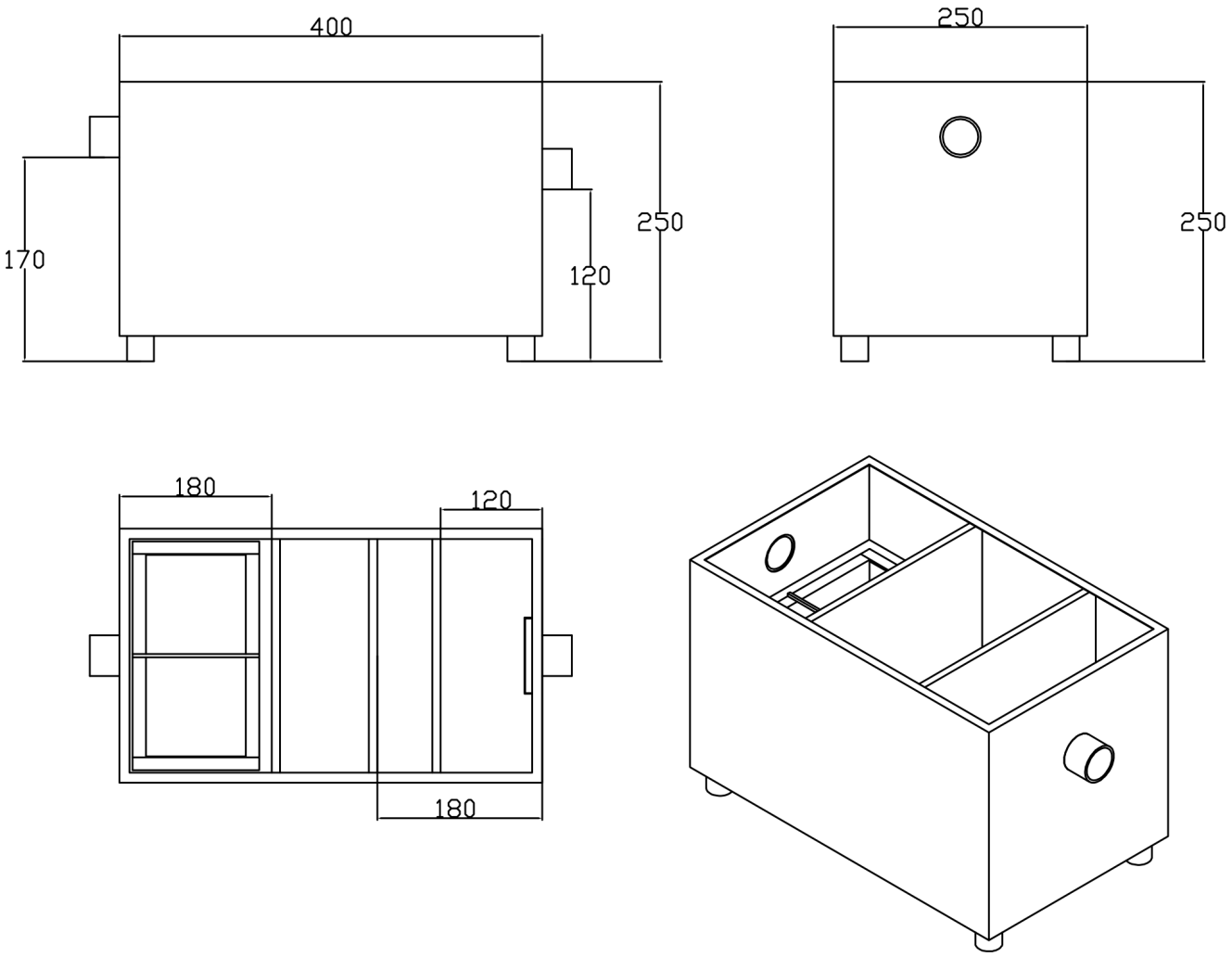
Dimensions / Weight	
Width	400mm
Depth	250mm

Height	250mm
Weight	4.2kg
Miscellaneous	
Lid	Included
Capacity	Total Capacity: 22 L; Effective Capacity: 11 L (working liquid volume when water begins to flow through the outlet)
Material	Stainless steel
Warranty	
Warranty	12 mth spare parts warranty

Airborne noise

The A-weighted emission sound pressure level at the operator's workstation does not exceed 70 dB(A). No declaration of sound power level is required.

Dimensions



Adexa QNH510 — dimensioned drawing. All dimensions are in millimetres.

6. Compliance and disposal

Manufacturer

Adexa Direct Limited
Unit 37, Abergorki Industrial Estate
Treorchy CF42 6DL
Wales
United Kingdom
Company No: 10662078
VAT No: 270049227
Telephone: +44 29 2167 9537
Email: support@adexa.co.uk
https://adexa.co.uk

Disposal

At the end of its life, dispose of this product through an approved recycling route. Stainless steel is fully recyclable. For how to dispose of it correctly, contact Adexa Direct Limited on +44 29 2167 9537, or the local authority responsible for waste in your area.

Food contact

Parts of this product intended to come into contact with food are suitable for that purpose. Use only cleaning products approved for food-preparation equipment, and rinse thoroughly after cleaning.

7. Warranty and support

This product is supplied with a **12-month parts warranty**, running from the date of delivery. It covers the supply of replacement parts for a failure of the product in normal commercial use. It does not cover consumable items, damage caused by incorrect installation, misuse, accident, or a failure to carry out the cleaning and maintenance described in this manual, or damage caused by limescale where the product is connected to a water supply. To make a claim, contact us with the model and serial number and a description of the fault.

Contacting us

Telephone +44 29 2167 9537 or email support@adexa.co.uk. Please have the model and serial number from the front of this manual ready — we cannot identify the product without them.

Nothing in this manual affects your statutory rights.

8. Declaration of Compliance

Declaration number

ADX-DOC-QNH510-01

Manufacturer

Adexa Direct Limited
Unit 37, Abergorki Industrial Estate
Treorchy CF42 6DL
Wales
United Kingdom

Company number 10662078 · VAT 270049227 · support@adexa.co.uk

Object of the declaration

Product	Catering smallware and tableware
Description	Commercial Stainless Steel Grease Trap with Lid and Outlet Valve 400x250x250mm
Model	QNH510
Identification	Identified by the model and serial number on the rating plate affixed to the product.

Statement

This declaration is issued under the sole responsibility of the manufacturer in accordance with Article 16 of assimilated Regulation (EC) No 1935/2004. The object of the declaration described above complies with the requirements of the legislation listed below for materials and articles intended to come into contact with food, and is manufactured under the good manufacturing practice required by assimilated Regulation (EC) No 2023/2006.

Legislation applied

United Kingdom	European Union
The Materials and Articles in Contact with Food (England) Regulations 2012 (S.I. 2012/2619), with assimilated Regulation (EC) No 1935/2004 and Regulation (EC) No 2023/2006 on good manufacturing practice	Regulation (EC) No 1935/2004 and Regulation (EC) No 2023/2006

Standards applied

The following designated and harmonised standards, or parts of them, have been applied:

Reference	Title
EN 10088-1:2023	Stainless steels - Part 1: List of stainless steels

Additional information

Food contact surfaces are austenitic stainless steel to EN 10088-1, as described in the product specification.

Conditions of use: suitable for repeated contact with all food types, including acidic and fatty foods, at temperatures from -20 °C to +100 °C for contact times up to 24 hours, and for short contact at higher temperatures where the product is designed for hot service. The release of chromium, nickel and other metals has been assessed against the Council of Europe technical guide on metals and alloys used in food contact materials and articles.

Signature

Signed for and on behalf of	Adexa Direct Limited

Place of issue	Treorchy, Wales, United Kingdom
Date of issue	20 September 2026
Name	Hakan Baykal
Position	Director
Signature	