

## PRODUCT OVERVIEW

A grease treatment system should be installed by catering establishments and food processing facilities to help and support the drainage system. Our systems help to prevent the build up of fats, oils and grease known - as F.O.G's solidifying and blocking drainage systems. The installation of a grease trap is a proven method of preventing excess grease entering the drainage system. It is particularly important for businesses that regularly serve more than 30 meals per day.

Designed for the separation and retention of FOG's in kitchens and standard catering establishments.

Our range of systems cater for all sizes of catering establishments and applications



**GT1**

**GT2**

The GT1 is the smallest unit in our range and is suitable for applications up to 150 covers per day. The GT2 is suitable for applications up to 200 covers per day. Includes access/inspection cover Unique hollow baffle and step design assists separation and retention

Material : Polyethylene, HDPE



**JUMBO 1**

The J1 a medium size unit and is suitable for applications up to 300 covers per day. Includes access/inspection cover Unique hollow baffle and step design assists separation and retention

Material : Polyethylene, HDPE



**JUMBO 2**

The J2 is a popular size unit and is suitable for applications up to 600 covers per day. Includes access/inspection cover Unique hollow baffle and step design assists separation and retention

Material : Polyethylene, HDPE

Range/Model	Covers per day	Sludge capacity ltrs	Stnd pipe size	Height inc cover	Width/Diameter	Length	Inlet/Invert
GT1	150	100	100	595	600	750	190
GT2	300	250	100	595	600	1580	190
Jumbo J1	300	180	100	820	720	1100	260
Jumbo J2	600	350	100	820	720	2280	260

- GT1 - Our smallest grease trap caters for up to 150 covers per day
- Jumbo - 300 & 600 litre grease traps cater for 300 to 600 covers per day