



Grease Trap / Interceptors



restaurants | food bars | hotels | food manufacturing plants
industrial applications

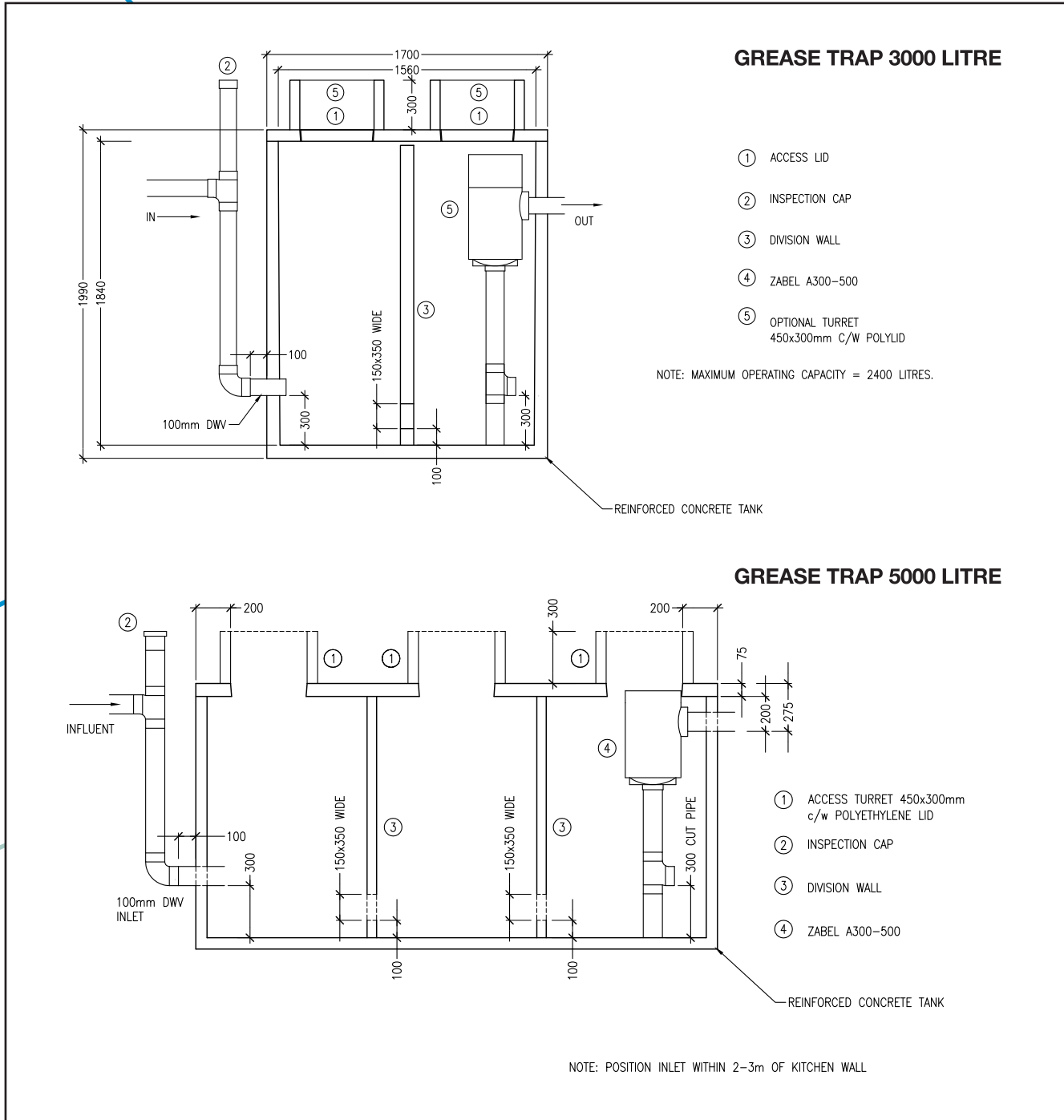
- Product able to be designed to suit specific application
- Two capacities, 2700 litre and 5000 litre storage
- Complete unit manufactured in high strength steel reinforced concrete, superior quality and strength
- One piece pour, lifting anchors cast in for safe handling

APPLICATION

The grease trap's function is to intercept and remove fats, oils and grease (FOGs) from the wastewater stream. It achieves this through a minimum retention time, allowing the FOGs to cool down and rise to the surface. A larger retention time means more cooling and therefore better separation. The size of the grease trap may be controlled by space and cost constraints.

Designed to perform

Units are available in 2 different sizes nationwide, depending on application flow rates.



MANUFACTURING STANDARDS

Precast manufacture is to NZS3101 and 3109 1997.

Concrete design strength - 40mpa.