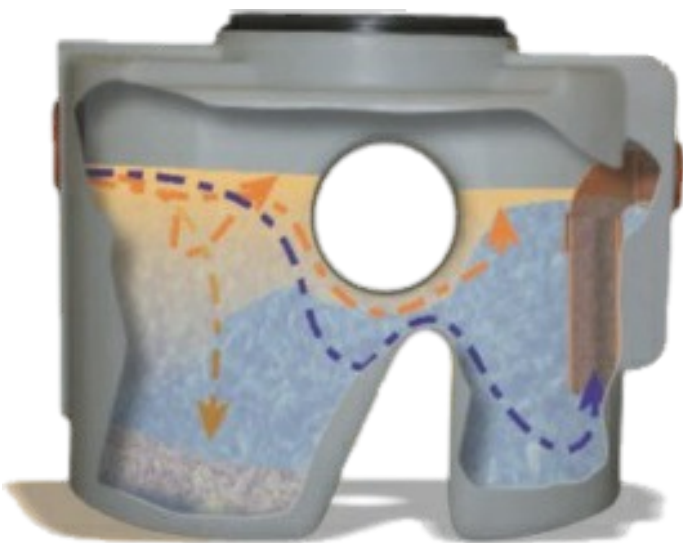


GT Grease Traps

A grease treatment system should be installed by catering establishments and food processing facilities to help and support the drainage system. Various forms of grease treatment systems are used within the catering industry to prevent a build up of FOG's (Fats, Oils and Grease) from solidifying and blocking drainage systems.

The installation of a Grease Trap is a proven and accepted method of preventing excess grease entering the drainage system. Particularly important in kitchens and processing plants where more than 30 meals per day are served regularly and FOG's are discharged into the drainage system. For larger applications above 600 meals per day a Grease Separator should be installed.



Application

The GT range of Grease Traps are designed primarily for the separation and retention of FOG's in kitchens and smaller catering establishments. As such they require regular inspection and maintenance including the removal of accumulated controlled waste for environmental disposal by registered waste carriers as per Environment Agency guidelines.

Specifications

Lightweight single piece rotational moulded HDPE construction

Separates and retains Fats, Oils and Greases (FOG's)

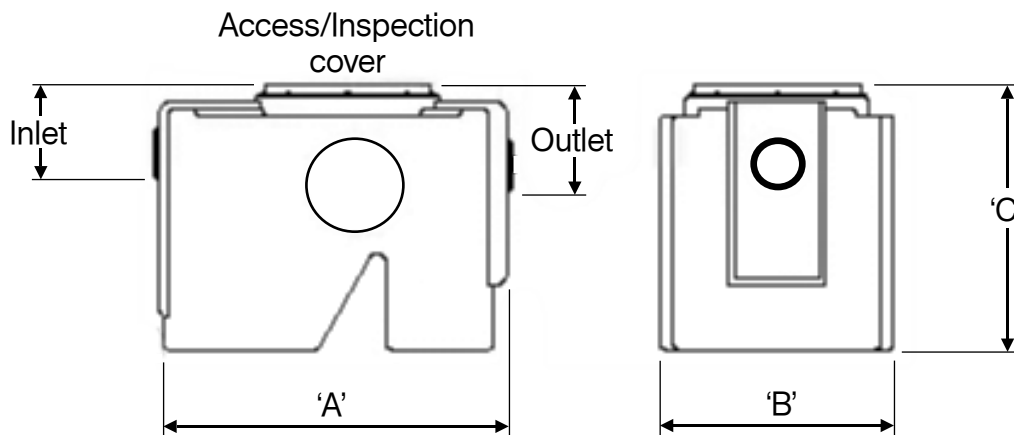
Unique hollow baffle and step design assists separation and retention

Promotes clean and free running drains

Conventional connections to Ø110 and Ø160 mm pipework

Includes access/inspection cover as standard (pedestrian rated)

Pipe inverts can be increased with conventional manhole risers



Sizes and Specification

	Covers per day	Sludge Capacity (Litres)	Length 'A' (mm)	Width 'B' (mm)	Width 'C' (mm)	Inlet Invert (mm)	Outlet Invert (mm)	Pipe connections (mm)	Inspection cover
OEGT1	150	100	830	640	630	250	280	100/160	Ø450mm
OEGT2	300	250	1700	640	630	250	280	100/160	2 x Ø450
OEGT3	300	180	1100	720	810	260	295	100/160	Ø450mm
OEGT4	600	400	2240	720	810	260	295	100/160	2 x Ø450

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