



# MANUAL GREASE TRAP RANGE

Suitable for coffee shops, confectioneries, snack bars, patisseries and other small catering applications

Stainless steel fabrication

Intelligent design

Traps food waste & grease

Small foot print and portable

Easy to install and maintain

Full customer support

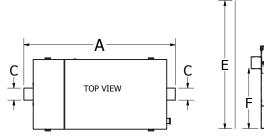
## THREE-STAGE OPERATION SYSTEM

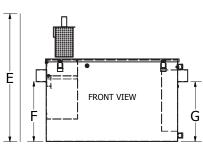
#### **STAGE 1 Solids Collection**

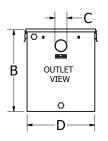
Wastewater from the kitchen is directed through the inlet of the **Grease Guardian®** where a removable strainer basket collects any solid debris.

### **STAGE 2 Grease & Oil Separation**

Grease in the wastewater floats to the surface and is trapped while the clear water leaves the unit and enters the drainage system.







Model	Length (A) INCLUDES CONNECTIONS	Height (B)	Inlet/Outlet (C)	Width (D)	Basket clearance (E)	Inlet HeightOutlet Height		Max flow
						(F)	(G)	(litres/sec)
GT2	760	395	60.1	340	614	300	300	1.25 l/s
GT3	800	428	60	340	683	340	300	2.00 l/s
GT4	943	455	88.9	360	710	331	231	2.75 l/s
GT5	1000	455	88.9	400	735	331	231	3.5 l/s

ALL DIMENSIONS IN MM

#### **STAGE 3 Dosing (Optional)**

The trapped grease can be treated by using the FatBio solution which combines a lipase producing non pathogenic bacteria with nutrients and enzymes.



- Unique liquid biological formulation
- Completely bio-degradable with minimal environmental impact
- Complies with (EC) No 648/2004 Regulation
- Product requires no hazard labelling and is therefore safe to transport, to store and to use

