



Centralized Grease Trap

- Recommend Size for Small-Medium Factory or large workshop

Model

GT-100GPM

Flowrate

100 GPM

Size (L X W X H)

47" X 34" X 33" Inch

Capacity | Daily Meal

447 Liter | 600-1000

Pipe Size

4 Inch

Material

Stainless Steel Grade 304

- * Upgrade available to Biomatic Grease Trap
- * Come with Checker Plate (Optional)

The CleanFlow Centralized Grease Trap is high Efficiency Industrial Grease Management System is a cost-effective, comprehensive solution to comply with DOE regulations for the proper separation of FOG from rinse water effluent. It comprises a professionally engineered physical grease interceptor system for efficient capture and retention of FOG. The drainage design of the system prevents cross-contamination of rainwater with oily rinse water effluent.

Installation Preview



Suitable For

- Restaurant Centralized Drainage
- Centre Kitchen Drainage
- Hospital or Institution
- Food Court
- Bars & Clubs
- Dish Washing Basin
- Dishes Washing Machine
- Heavy Sharing Washing Basin