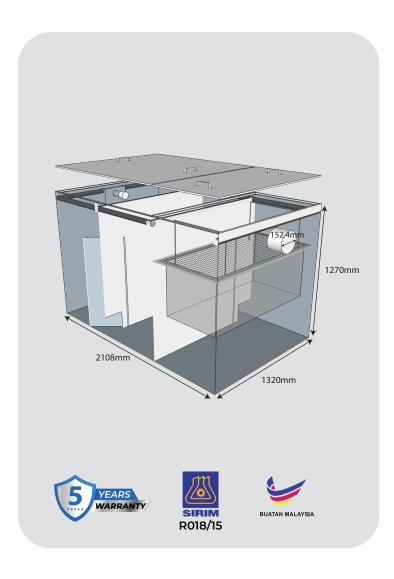
No. 2-1, Jalan Op 1/6, One Puchong Business Park, 47160 Puchong, Selangor





Centralized Grease Trap

 Recommended Size for Factory and Food Court

GT-400GPM

400 GPM

Model

Flowrate

83" X 52" X 50" Inch

Capacity | Daily Meal

3466 Liter | 7800-9400

Pipe Size

6 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 Instituition
- Food Court
- · Bars & Clubs
- · Dish Washing Basin
- · Dishes Washing Machine
- · Heavy Sharing Washing Basin