

GREASE SEPARATORS / TRAPS

Purpose of a Grease Trap

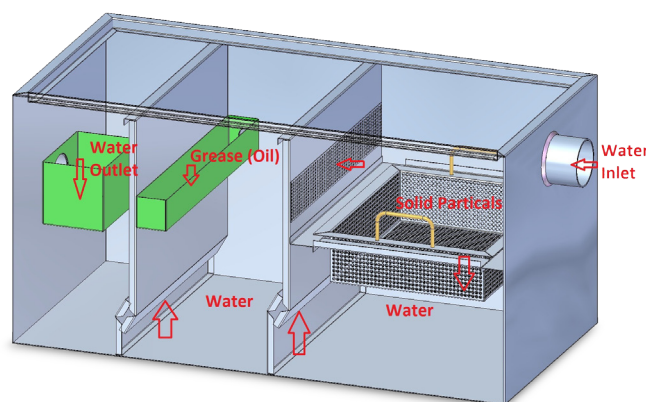
The wastes generated by large establishments such as schools, cafeterias, and restaurants is significantly more in both frequency and volume. If left unchecked, the wastes and oil/ grease could end up accumulating in sewer pipes and create problems such as:

- Foul Odours
- Blocked drainpipes and sewers
- Restricted wastewater flow

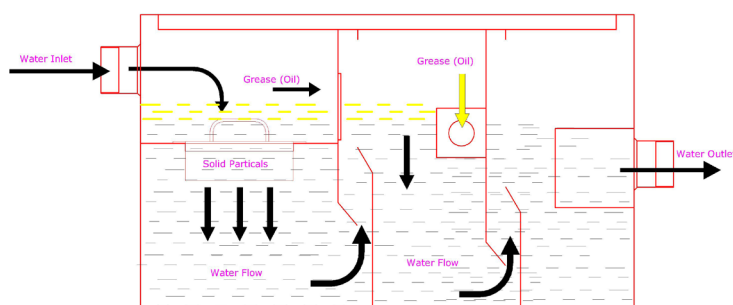
To prevent these problems from arising, it becomes necessary to install specialized devices called Grease traps / separators.

Washmatic Grease traps :

- Effectively removes all oil/ grease form drain water
- Fully stainless steel (304grade) construction, No electricity / consumable needed
- Surface / underground installation possible



SPECIFICATIONS				
Model	Per Hour Capacity	Dimension	Holding Capacity (Liters.)	Application
WAK-5	500LPH	500 x 300 x 300 mm	28	Individual Sink/ Dishwasher
WAK-8	800 LPH	600 X 400 X 400 mm	60	Small Restaurant Kitchen
WAK-12	1200 LPH	800 X 400 X 400 mm	80	Large Restaurant Kitchen



Washmatic grease traps are designed to work without electricity or consumable. The first stage removes any large solid particles and gets collected in an easy to remove basket. In the second stage, the turbulence of flowing water is reduced and grease is made to float on the surface of the water and is made to overflow through an outlet. Grease is 10 to 15 % less dense than water and doesn't mix with water. This results in grease (FOG - fats, oils grease) floating on top of water. When kitchen wastewater flows through a grease interceptor, the grease rises to the surface inside the trap and are removed. Clean water without any grease content gets discharged to the drain. Washmatic grease traps effectively removed oil / grease upto 95%

WASHMATIC INDIA PVT. LTD

sales@washmaticindia.com

www.washmaticindia.com

+91 88000 23044