

# Grease Trap

Grease Trap Stainless - GTS

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# GTS

*The Grease Trap is a low maintenance system which is installed within a commercial kitchen at or near the sink to remove grease directly at the source.*

## Grease Trap Stainless – Standard Features

- Manufactured to high standard from 304 grade stainless steel
- Inlet & outlet connections compatible with ø110mm PVC, stainless & cast iron pipework
- Available in custom sizes from a few litres to a few thousand litres
- Can be installed with a dosing system to dose directly at the source
- Tried and tested standard sizes, compatible with modern kitchen installation and requirements
- Fully gasket sealed lid with countersunk stainless steel machine screws
- BS EN 1825 compliant

## Sizes & Dimensions (W x D x H)

**(All with 50mm inlet/outlet)**

- GTS20 - 350mm x 300mm x 200mm
- GTS40 - 500mm x 400mm x 200mm
- GTS60 - 500mm x 400mm x 300mm
- GTS80 - 500mm x 400mm x 400mm

**(All with either 50mm or 110mm inlet/outlet)**

- GTS60M - 500mm x 400mm x 300mm
- GTS80M - 500mm x 400mm x 400mm
- GTS120M - 750mm x 400mm x 400mm
- GTS160M - 1000mm x 400mm x 400mm
- GTS200M - 1200mm x 400mm x 400mm

