

DESCRIPTION

HHC Grease Interceptors are installed in locations where liquid wastes containing grease. These devices are required to receive the drainage from fixtures and equipment with grease-laden wastes located in food preparation facilities. Fixtures and equipment include pot sinks, soup kettles or similar devices, wok stations, floor drains or sinks into which kettles are drained, automatic hood wash units, pre-rinse sinks, and dishwashers without grinders.

APPLICATION

- Light Use Restaurants Basin
- Preparation Sink
- Cup Washing Sink
- Café Basin
- Office Pantry
- Household or Residential Use

- * **Daily Serving Not More Than 150 Meal**
- * **Biomatic Grease Trap Convertible Ready**

PRODUCT CATEGORY

GREASE INTERCEPTOR

PRODUCT NAME

HGT-12S

APPLICATION

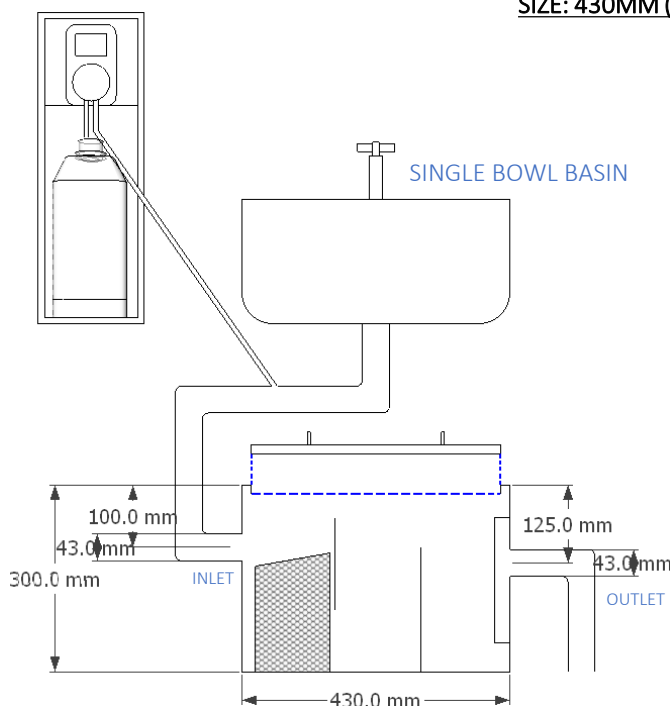
SINGLE BOWL BASIN

FLOW RATE | CAPACITY

12GPM | 40 LITRES

AUTO DOSING UNIT SET (OPTIONAL)

SIZE: 430MM (L) X 300MM (W) X 300MM (H)



TYPICAL DIMENSION