

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

- Restaurant Centralized Drainage
- Kitchen Underground Drainage
- Hospital or Institution
- Small Size Food Court
- Bars & Clubs
- Food Court
- Canteen
- Dishes Washing Basin
- Dishes Washing Machine

PRODUCT CATEGORY

GREASE INTERCEPTOR

PRODUCT NAME

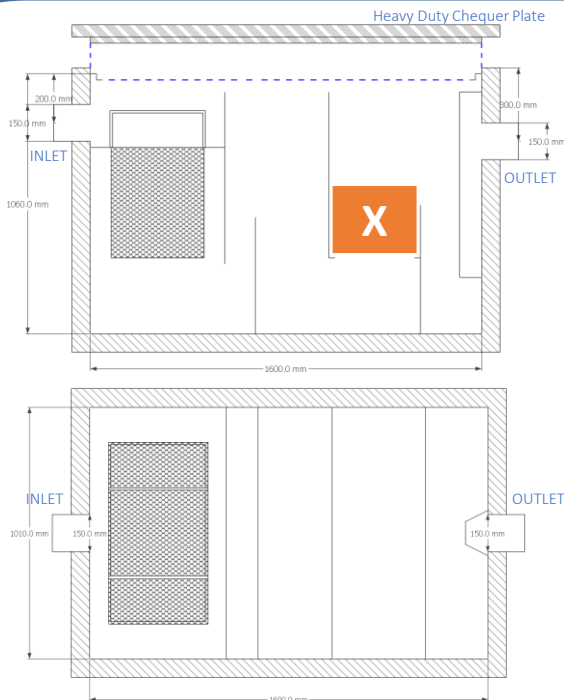
HGT-200S

APPLICATION

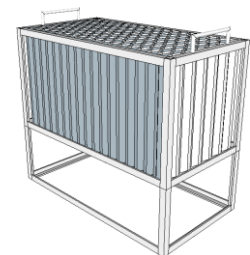
CENTRALIZED DRAINAGE

FLOW RATE | CAPACITY

200 GPM | 1720 LITRES



SIZE: 1600MM (L) X 1010MM (W) X 1060MM (H)



COLEASER PACK
(OPTIONAL)

TYPICAL DIMENSION