

### 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

- Dishes Washing Basin
- Dishes Washing Machine
- Wok Stations

**\* Daily Serving Not More Than 320 Meal**

**\* Biomatic Grease Trap Convertible Ready**

### PRODUCT CATEGORY

## GREASE INTERCEPTOR

### PRODUCT NAME

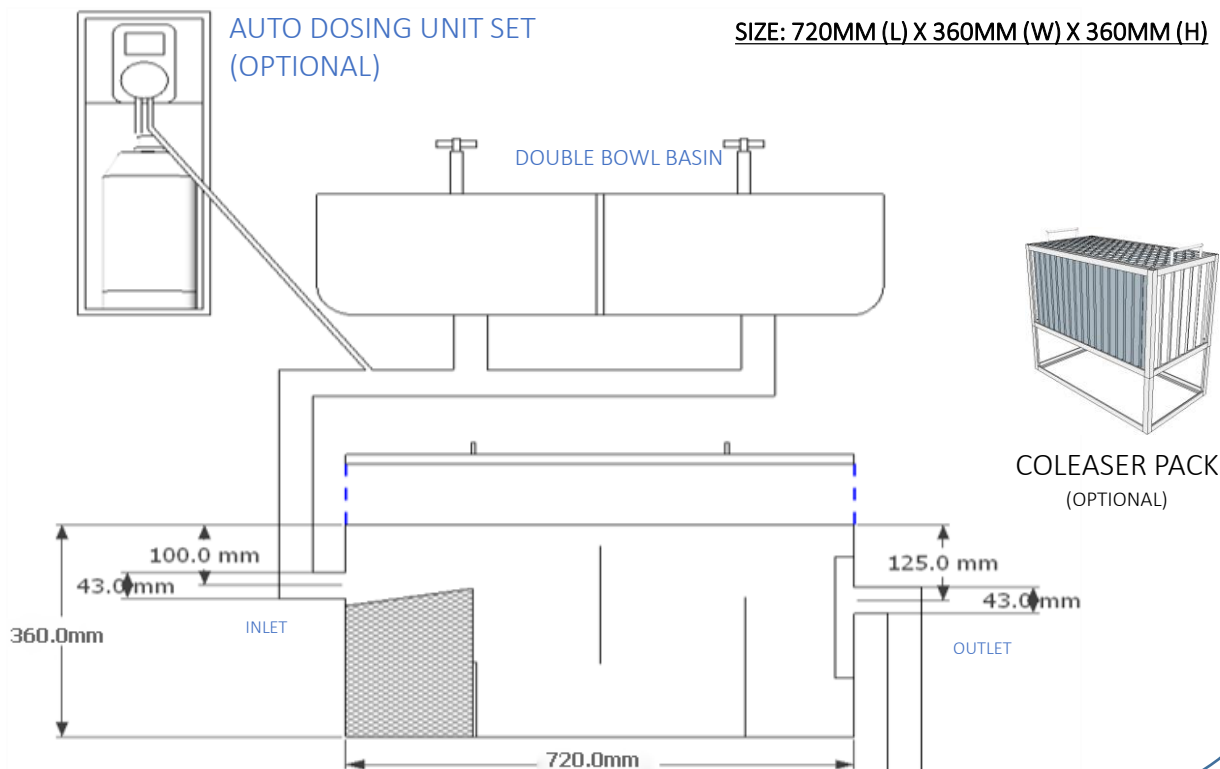
## HGT-20S

### APPLICATION

## DISHES WASHING BASIN

### FLOW RATE | CAPACITY

## 20 GPM | 80 LITRES



TYPICAL DIMENSION