

#### PRODUCT CATEGORY

**INDUSTRIAL GREASE INTERCEPTOR**

#### PRODUCT NAME

**FLOWTEC**

#### APPLICATION

**INDUSTRIAL EFFLUENT**

#### DESIGN FLOW | CAPACITY

**300 L / MIN**

#### DESCRIPTION

HHC Industries High Efficiency Grease Management System is a cost-effective comprehensive solution to comply with DOE regulations for the proper separation of FOG from rinse water effluent. It comprises our professionally engineered physical grease interceptor system for efficient capture and retention of FOG. The drainage engineered for our system prevents cross-contamination of rain water with oily rinse water effluent. FLOWTEC takes into consideration of flow deflection to direct flow to the surface for oil coalescing while solids are settled at the bottom of the tank. The system is compliance to DOE discharge Standard B for Oil & Grease only.

#### APPLICATION

- Restaurant Centralized Drainage
- Kitchen Underground Drainage
- Hospital or Institution
- Food Court
- Bars & Clubs
- Canteen
- Food Production Factory
- Industrial Central Kitchen
- Food Packaging Industry
- Waste Management Industry

#### On Ground Installation

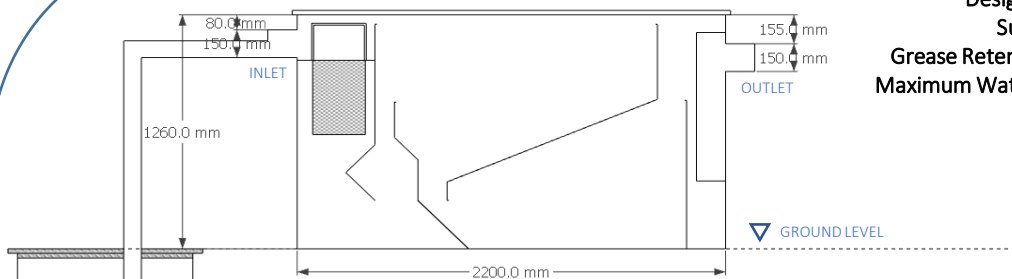
SIZE: 2200MM (L) X 1100MM (W) X 1260MM (H)

Design flow-rate : 300L/min

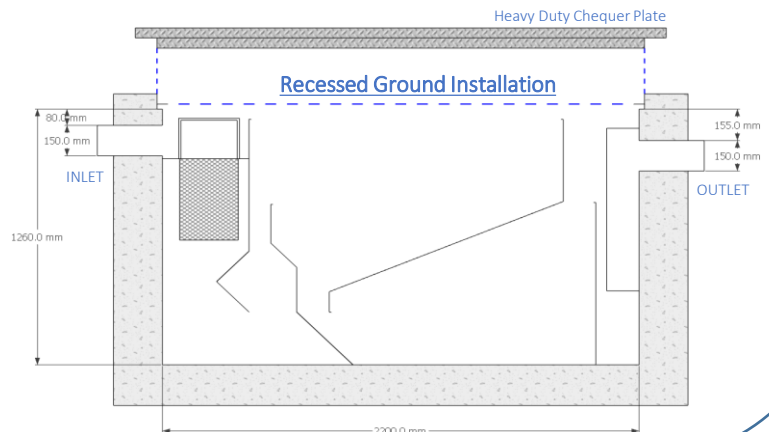
Surge allowanc : 0.47m3

Grease Retention Capacity : 1320kg

Maximum Water Capacity : 2200 Liter



#### Recessed Ground Installation



TYPICAL DIMENSION