

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

*** Daily Serving Not More Than 2200 Meal**
*** Biomatic Grease Trap Convertible Ready**

PRODUCT CATEGORY

GREASE INTERCEPTOR

PRODUCT NAME

HGT-100S

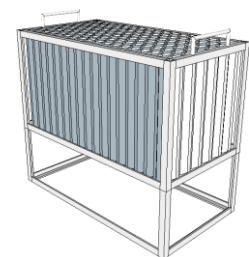
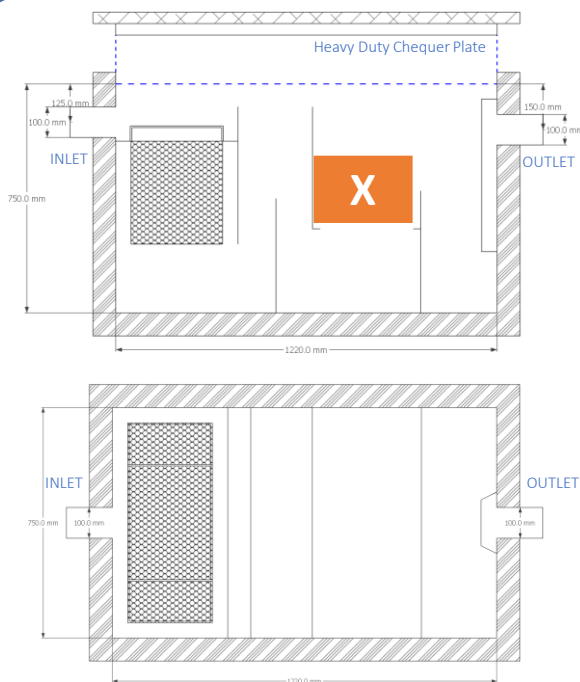
APPLICATION

CENTRALIZED DRAINAGE

FLOW RATE | CAPACITY

100 GPM | 686 LITRES

SIZE: 1220MM (L) X 750MM (W) X 750MM (H)



COLEASER PACK
(OPTIONAL)

TYPICAL DIMENSION