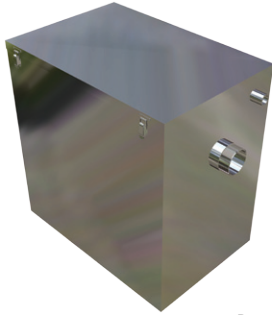


Grease Interceptor

OSGI



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installation notes

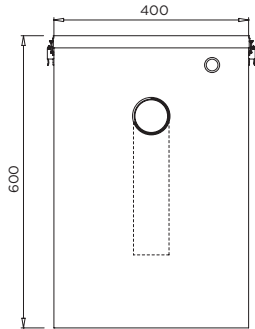


To order this item please advise:

- Required dimensions (and capacity)
- Grade of stainless - 304 or 316

Product Info:

- Available in standard (100L) and custom sizes
- Quick release airtight lid sealed by internal gasket
- Removable cap on waste to remove blockages
- 35mm vent socket
- Ideal for commercial kitchens



INSTALLATION NOTES

1) Tank must be installed level to operate effectively. 2) If being installed under a bench top or permanent fixture, ensure enough space is provided to remove lid and gain access to inside of tank for cleaning. 3) A baffle near the inlet slows the flow of water entering the tank, causing the water to cool. 4) Water separation then occurs where heavy solids (grease) sinks to the bottom of the tank and oils to float to the top, whilst clean water exits through the outlet positioned at the end of the tank.

Regular cleaning is recommended.

