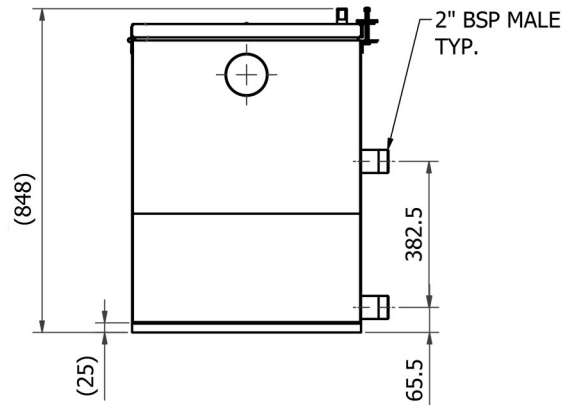
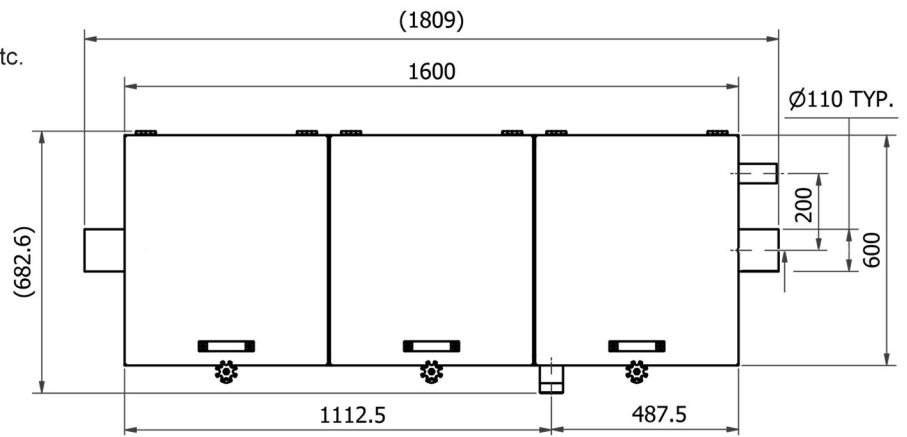
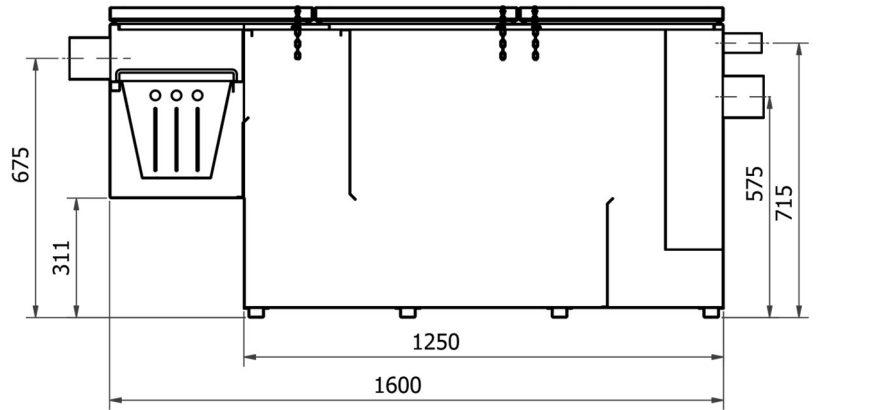


GCT-2G 2L/S GREASE TRAP SKU:172-001-A000

Stainless steel grease trap (grease interceptor) for free-standing installation at commercial kitchens, restaurants, supermarkets and food processing areas, etc. Designed to treat greasy wastewater from multiple fixtures with a total flow rate ≤ 2 litres/ second.

Specification

Standard (RSA): SANS 10252-2
 Standard (EN): EN 1825: 2004
 Material (EN): 1.4301 (304) or 1.4404 (316)
 Tank wall thickness (mm): 2
 Surface finish: Pickled and passivated, polished
 Flow rate (l/s): 2 (NS 2)
 Max grease capacity (l): 80
 Solids basket: Yes, 1 of
 Basket volume (l): ≈ 32
 Basket dimensions (mm): 317 l X 540 w X 285 h
 Total static water volume (l): ≈ 410
 No. of lids: 3
 Lid seal: Yes, EPDM
 Lid sealing mechanism: Hatch fasteners
 Lids load class: None (non-trafficable lids)
 Inlet/ Outlet diametre (mm): 110
 Chamber vent diametre (mm): 50.8
 Valve ports size: 2 inch BSP (2 of)
 Overall dimensions (mm): 1809 l X 683 w X 848 h
 Height with lids open (mm): 1401
 Height from bottom to inlet centre (mm): 675
 Height from bottom to outlet centre (mm): 575
 Height from bottom to vent centre (mm): 715
 Weight (kg): 108.0



Order Sheet:

Please mark option/s in each box with an X. * (asterisk) indicates special order. If no options are selected the product is supplied as standard.

MATERIAL	LIDS TYPE	HINGED LIDS OPENING DIRECTION	VALVE PORTS	INLET/OUTLET SIZE
select one X	select one X	select one X	select one X	select one X
<input type="checkbox"/> 304 <input type="checkbox"/> 316*	<input type="checkbox"/> HINGED <input type="checkbox"/> LOOSE* Note: Loose lids are ideal for limited height installations but the risk of theft is higher. Loose lids add 50mm to the overall width of the tank.	<div style="display: flex; justify-content: space-around;"> <input type="checkbox"/> LEFT <input type="checkbox"/> RIGHT* </div> <p>Note: Not applicable for loose lids</p>	<input type="checkbox"/> YES <input type="checkbox"/> NO* Note: Valve ports, when fitted with a shut-off valve can be used to manually skim the accumulated grease layer (top port) to a separate drum, or drain the grease trap (bottom port). Alternatively, pumps can be connected to the ports to aid in skimming and draining. A stainless steel 2 inch BSP female cap can be used to blank off the ports if not used.	NOT APPLICABLE

Qty:	Name:	Signature:	Date:	Company:	PO no:
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