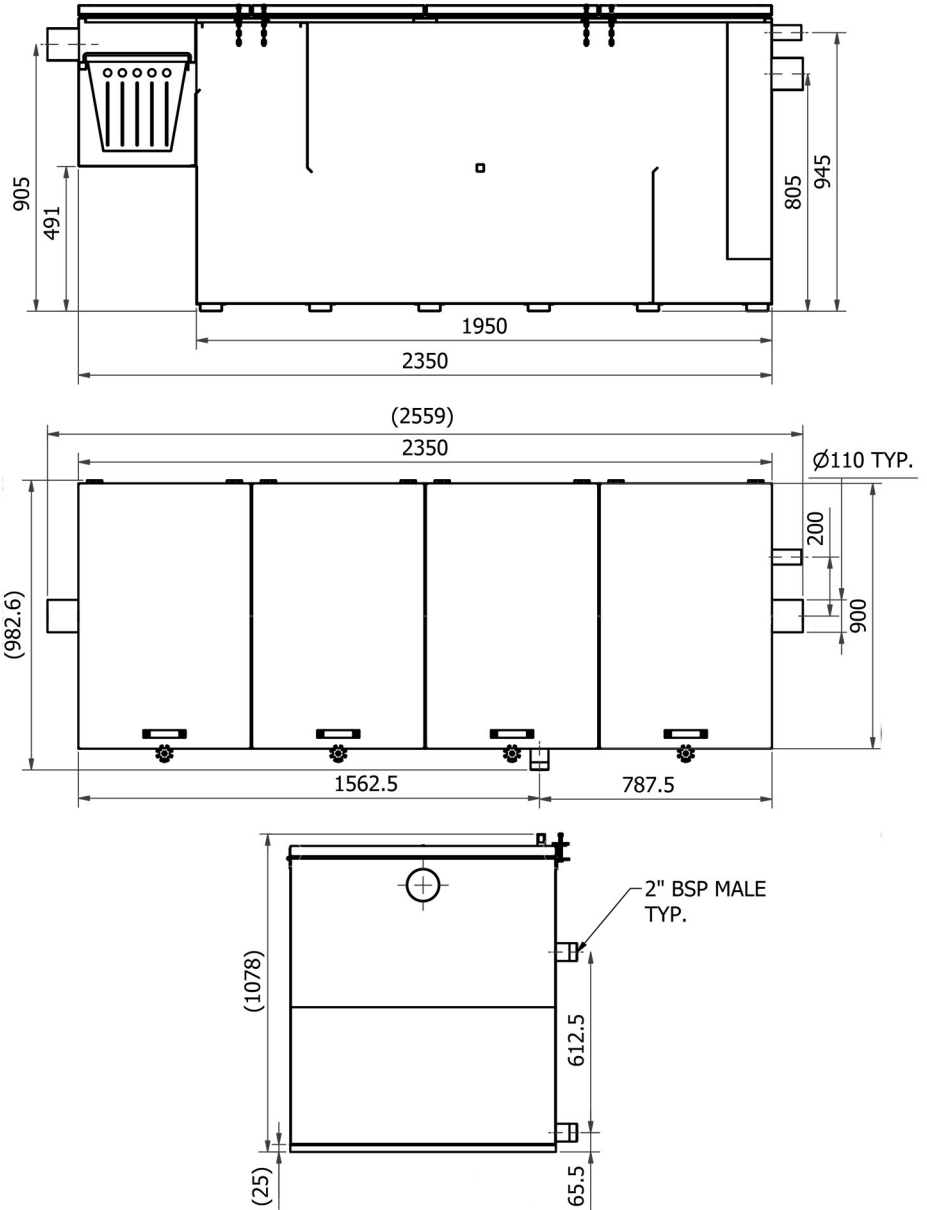


GCT-2G 7L/S GREASE TRAP SKU:173-001-A000

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 ≤ 7 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): 7 (NS 7)
- Max grease capacity (l): 280
- Solids basket: Yes, 1 of
- Basket volume (l): ≈ 72
- Basket dimensions (mm): 367 l X 840 w X 333 h
- Total static water volume (l): ≈ 1354
- No. of lids: 4
- 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): 2559 l X 983 w X 1078 h
- Height with lids open (mm): 1950
- Height from bottom to inlet centre (mm): 905
- Height from bottom to outlet centre (mm): 805
- Height from bottom to vent centre (mm): 945
- Weight (kg): 220.0



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 <input checked="" type="checkbox"/>	select one <input checked="" type="checkbox"/>	select one <input checked="" type="checkbox"/>	select one <input checked="" type="checkbox"/>	select one <input checked="" type="checkbox"/>
<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 checked="" 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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