

Stainless Steel 5kg - 20 Litre Grease Trap - Fat Separator

PRODUCT REF

XGZ010

Brand

Grease Trap

MODEL NO

XGZ010



Product Features and Specifications

- Suitable for 28 to 50 covers (meals)
- FREE flow control device included with every grease trap
- Made from top quality stainless steel
- Interceptor / grease plate
- 5kg grease capacity
- 20 ltr per minute flow rate
- Easy to clean
- 50mm inlet / outlet
- "No Quibble Lifetime Warranty" TM
- Dimensions: 380mm W x 275mm D x 230mm H

New laws state that all new build catering establishments must have a grease trap / grease interceptor in place and soon all catering establishments must have one. Ours superb value for money ones are prEN1825 compliant, which is required under current

European Standards and passes all local council standards.

Currently new restaurants must have a grease trap fitted or they will not be granted a Food & Beverage Licence. Very soon it is going to be a legal requirement that all waste producing establishments have a grease trap fitted, this is to also include existing sites.

The Building Regulations 2000 part H - Drainage & Waste Disposal (2002 edition) sets out rules for the management of grease:

2.21 Drainage serving kitchens in commercial hot food premises should be fitted a grease separator complying with BS EN 1825-1:2004 and designed in accordance with BS EN 1825-2:2002 or other effective means of grease removal. All our grease traps comply with this regulation.