

PRODUCT CATEGORY

OIL & GREASE SEPARATOR

PRODUCT NAME

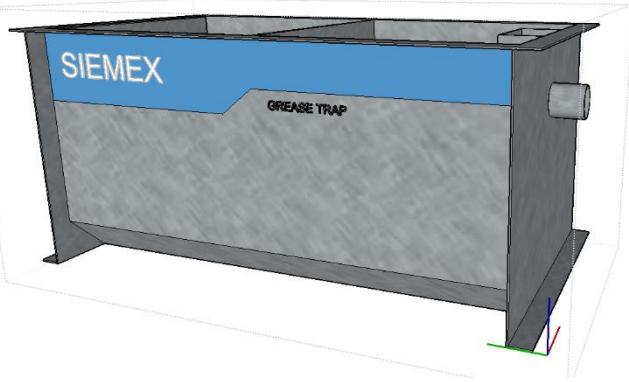
GREASE TRAP

APPLICATION

COMMERCIAL KITCHEN

CAPACITY

15 L/min



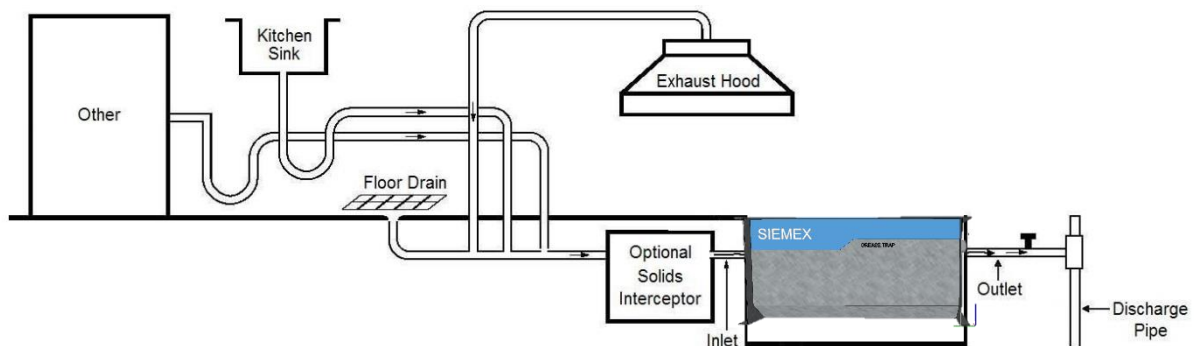
DESCRIPTION

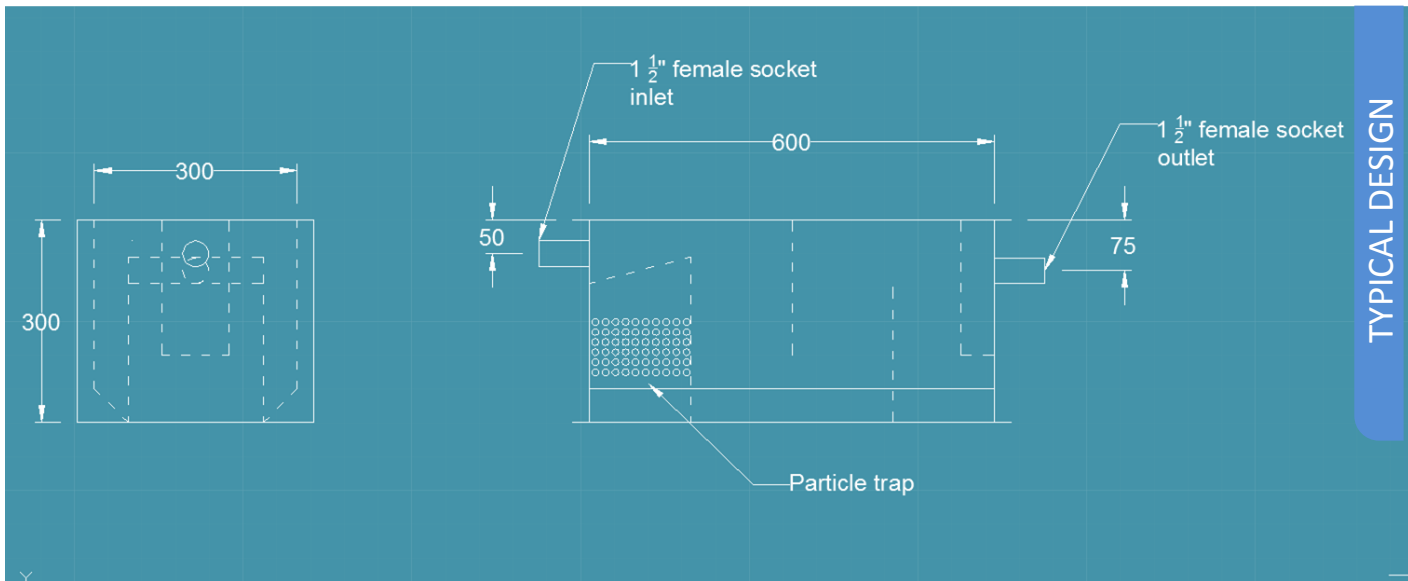
Gravity Separation of non-emulsified oil water mixtures is a common practice. The oil, solids and water phases have different specific gravities and will rise and settle at different rates. Applying Stokes Law we can predict the separation characteristics and required retention times.

Cooking grease that gets washed off cooking appliances and kitchenware can end up causing significant problems in building drains and sewers, SIEMEX had designed the right grease trap for your kitchen, restaurant, and commercial applications. Whether you have a new business or are upgrading/updating your existing establishment, a new dependable trap can make all the difference. We have several models and styles to solve your grease trap needs – from below the sink model to a larger customized central grease tap

The results is an efficient and compact grease trap suitable for tight space installations

TYPICAL INSTALLATION





DIMENSION

DISOPAK	DIMENSION
WIDTH	300mm
HEIGHT	300mm
LENGTH	600mm
INTLET	40mm
OUTLET	40mm

- For CUSTOM size please contact out technical expert

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