



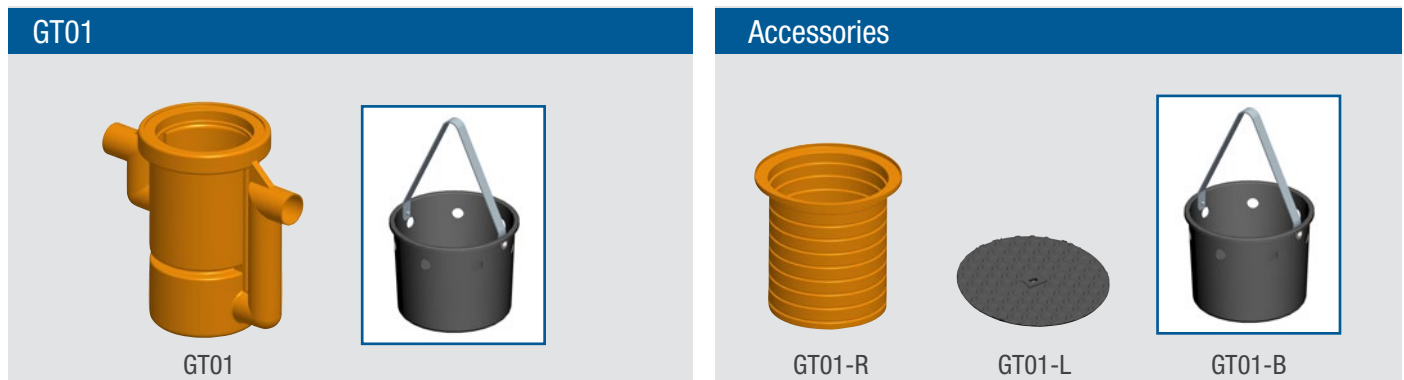
Fat, Oil & Grease Management

Waste grease (fat/oil) build-up causes major problems in drainage systems for domestic dwelling houses and commercial organisations with catering facilities. A simple solution is to install a JFC Domestic Grease Trap (for use in domestic house applications) or a JFC Grease Separator suitable for larger grease producing facilities such as Hotels, Restaurants, Canteens, Supermarket Deli's, Fast Food premises etc.

Domestic Grease Trap - (40L)

The domestic grease trap minimises pipe blockages by reducing the amount of grease (and other fat/oil based substances) entering the drainage system. This innovative product operates on the principal of gravity separation. Waste water enters the trap from source (e.g. a kitchen sink).

Oil/fat naturally rise to the surface of the water and is captured as a semi-solid layer. Heavier waste solids sink and get deposited in a filter bucket at the bottom. The intermediate "clean" water layer is washed through the filter bucket and continues along the drainage system via the suitably positioned outlet pipe.

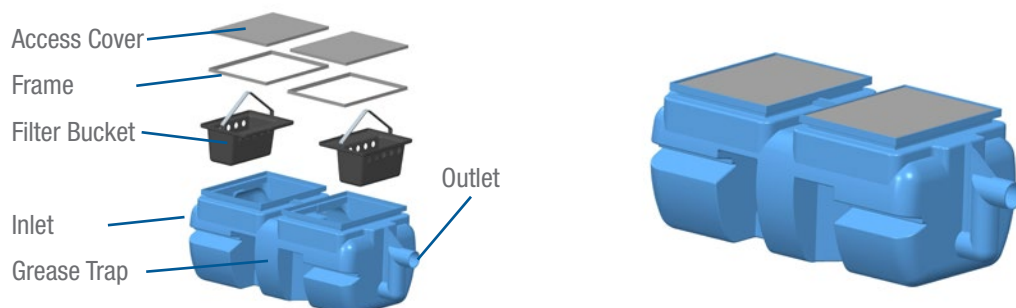


Product Code	Description	Dimensions (mm)	Material
GT01	Domestic Grease Trap (40L) & bucket	765 x 425 x 665	Polyethylene
GT01 - R	Grease Trap Riser	Ø 400 x 300 (h)	Polyethylene
GT01 - L	Cast Iron Cover	Ø 380 x 10 (h)	Cast Iron
GT01 - B	Replacement Bucket	Ø 290 x 240 (h) Ø 290 x 500 (h) handle up	Polyethylene

Large Domestic Grease Trap (200L)

The JFC 200L Grease Trap minimises pipe blockages by reducing the amount of grease (and other fat/oil based substances) entering the drainage system. The GT02 is a fully contained 3 chamber unit which includes dual collection buckets and galvanised lids. Easy to install (instructions provided), it is suitable for new and existing waste water systems with 110mm piping.

Product Code	Description	Dimensions (mm)	Material
GT02	Large Domestic Grease Trap 200L (Includes buckets & lids)	1730 x 660 x 630	Polyethylene





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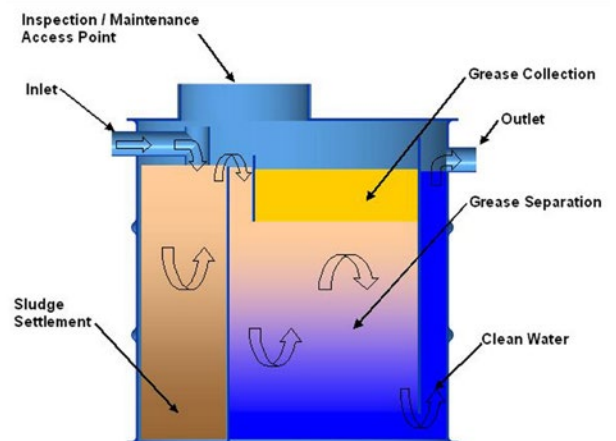
Commercial Grease Separator

JFC manufactures a range of underground polypropylene passive grease separators in accordance with EN 1825 to suit large grease producing facilities such as Hotels, Restaurants, Canteens, Supermarket Deli's, Fast Food Premises etc. The separator is typically positioned externally.

All grease separators are sized in litres / second and nominal sizes are available in 1,2,4,7 and 10 L/s. (Larger sizes are available on request). There are two ways in which separators are sized as outlined in EN 1825. The first is based on daily throughput of the kitchen and the second is based on the number and type of kitchen equipment discharging to the grease separator. The calculations are outlined in the grease separator design and installation manual and are available in an excel calculator upon request.

Applications

- Hotels
- Restaurants
- Fast Food Outlets
- Supermarket Deli
- Office/ Factory Canteens
- Food Manufactures



Product Code	Description	Dimensions (Ø x h) mm	Volume (L)
GS1	Grease Separator (1 L/s)	925 x 1125	400
GS2	Grease Separator (2 L/s)	1150 x 1275	750
GS4	Grease Separator (4 L/s)	1450 x 1600	1650
GS7*	Grease Separator (7 L/s)*	1850 x 2000	3450
GS10*	Grease Separator (10 L/s)*	2150 x 2200	5450

* Twin Inspection Points

Features and Benefits

- Removes grease (fats/oils) from waste water.
- Designed and manufactured to EN 1825-1.
- Manufactured from strong durable polypropylene.
- Can be installed under trafficked and non-trafficked areas.
- Design and Installation Manual.
- Sizing Calculator.
- AutoCAD Drawings

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