

UNDER-SINK GREASE TRAP

SIZES 0.27 AND 0.47

TOTAL ACCESSIBILITY
304L STAINLESS STEEL

SE00X

1 Technical definition

- Multiple PVC connections DN 125/160/200.
- Multiple connection angles.
- Complies with the general specifications of standard NF EN 476 and designed in accordance with standard NF EN 13598-2.
- Complies with the characteristics described in the NF 442 certification standard.

2 Use

When earthworks or installation in a cellar is impossible and in the context of breweries (maximum 30 or 50 meals/day) or fast food (snack, kebab, pizzeria type) where there is only simple immersion (the dishes being disposable or takeaway, therefore relatively low fat emissions), the grease trap under the sink can be an alternative solution.

3 Maintenance

The user or a cleaning company must intervene regularly, at least once a week, in order to :

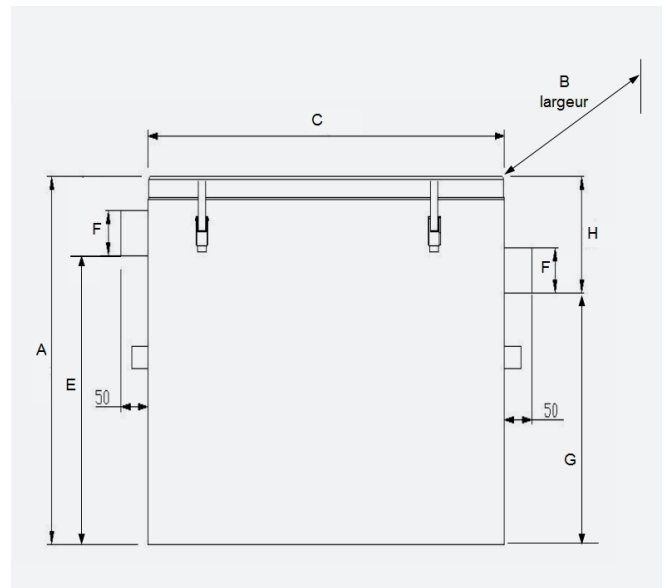
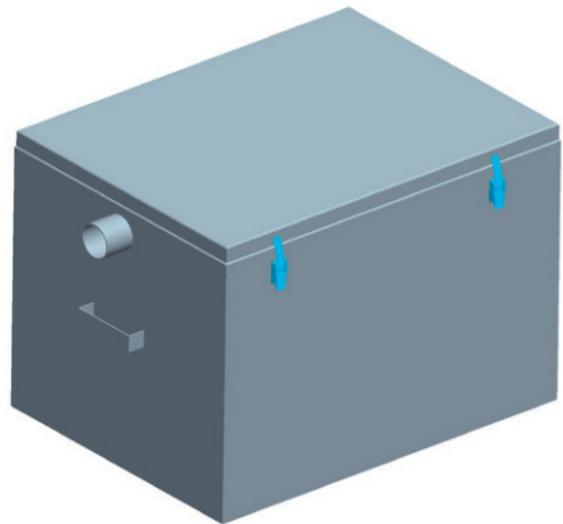
- Check the quantity of grease stored, and if necessary, scrape it off (using a dedicated skimmer, for example; the grease collected will be disposed of through the appropriate channels.)
- or
- Empty the tank completely.



IMPORTANT after each complete draining, wash the unit and fill it immediately with clean water.

4 Installation

The unit must be installed perfectly level in both directions and immediately after the drain trap of the sink or water source to be treated. This grease trap is designed for installation on the floor or on a grating under a straw mat. For ease of maintenance, we strongly recommend connecting the grease trap to the wastewater network using removable connections.



Reference grease trap	Number of meals per day	Under-sink grease trap connection options
SE004X	30	1 x sink mixer 3/8" (Ø 12x17)
		1 x sink mixer tap 3/8" (Ø 12x17) + 1 x non-professional dishwasher
SE007X	50	1 x dishwashing tap , mixer 1/2" low flow (Ø 15x21)
		1 x 1/2" low-flow mixer tap (Ø 15x21) + 1 x non-professional dishwasher

Reference	Size	A	B	C	E	Ø F	G	H	Volume Separator (l)
SE004X	0.27	500	370	500	400	F 1"1/4	350	150	63
SE007X	0.47	500	500	660	390	F 2"	340	160	110