

THE GREASE BARRIER

IRELAND'S NO.1 AUTOMATIC GREASE TRAP



About Grease Traps

A grease trap is a necessity in any commercial food preparation facility or in any facility where fats oils and grease (FOGs) are handled. Without a grease trap in place, the grease can clog internal pipe work and cause blockages or interfere with the breakdown of sewerage in the public sewers. Councils around Ireland therefore require commercial kitchens and food preparation facilities to install grease traps under sinks and other waste water outflows that may have grease sluiced through it. However they also save significant costs in eliminating the need to unblock private drains and pipes of grease/fat build up.

Grease traps work by flowing the waste water into a receptacle containing a number of chambers separated by baffles that slow the water down sufficiently to allow the grease to cool and solidify and therefore float to the top and be trapped by the device. This leaves the water to enter the sewer system grease-free. It's a system that was originally patented in 1885 and has changed very little since those days, with the exception of the introduction of automated grease removal and separate grease collection chambers.

The Grease Barrier is an Automatic Grease Trap

- ✓ Ideal for very busy/automated kitchens
- ✓ A timer and sensor automatically initiate a skimming wheels to periodically remove grease from the receptacle
- ✓ Reduces the dependency on personnel for maintenance
- ✓ Ensures over 95% clean discharge of drainage after sink
- ✓ More compact than passive grease traps
- ✓ Ideal when space is at a premium

WHY CHOOSE THE GREASE BARRIER?

- ✓ We are the leading manufacturer of grease traps in Ireland
- ✓ 12 month guarantee
- ✓ Dublin City Council approved
- ✓ Manufactured to exceed all required international standards
- ✓ Built by masters in metal fabrication
- ✓ Built using high grade 304 stainless steel
- ✓ Second-to-none reliability
- ✓ Backed by 24-hour support
- ✓ Proposal for council supplied with order

About The Grease Barrier

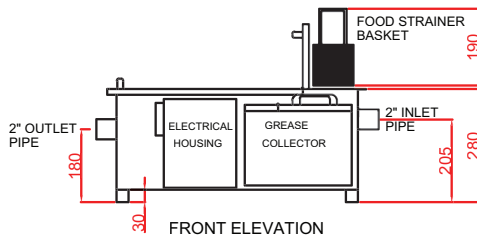
Our grease traps are designed to be small enough to fit under sinks and the smallest of spaces, easy to maintain and durable enough to work for many trouble-free years.

Features

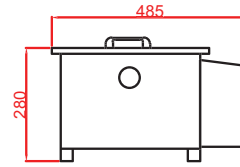
- ✓ Automatic grease removal and containment
- ✓ Integrated solid interceptor
- ✓ Analogue time clock
- ✓ Remote grease collection chamber

THE GREASE BARRIER

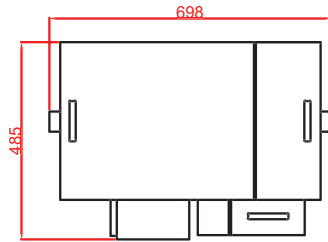
TECHNICAL DATA



FRONT ELEVATION

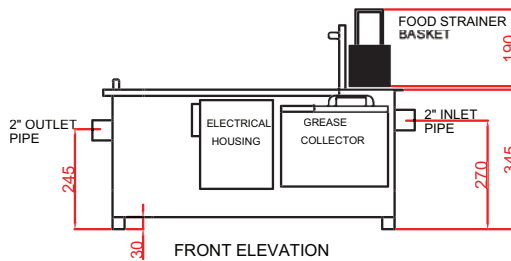


END VIEW

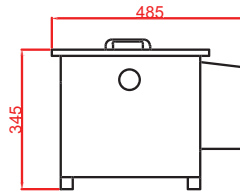


PLAN VIEW

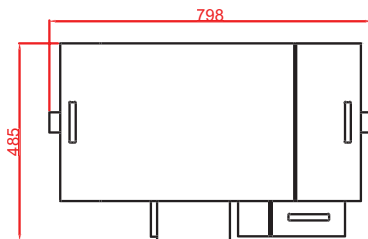
TECHNICAL DATA		GT AUT 50
MATERIAL		304 STAINLESS STEEL
ELECTRICAL		220V 50HZ 12 AMPS
MAX FLOW RATE		.8 LITRES PER SEC
SKIMMING Rate		2 litres per hour
GREASE RETENTION		5.5 LITRES
SOLID STRAINER CAPACITY		3 LITRES



FRONT ELEVATION

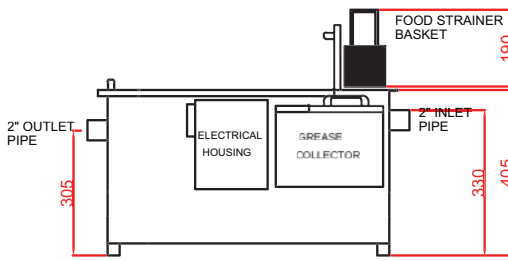


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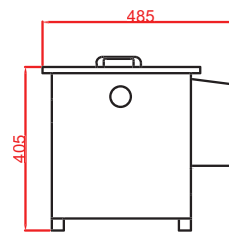


PLAN VIEW

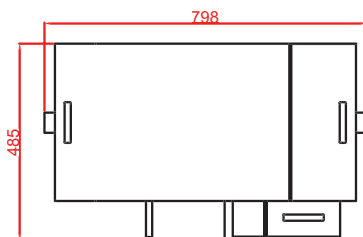
TECHNICAL DATA		GT AUT 65
MATERIAL		304 STAINLESS STEEL
ELECTRICAL		220V 50HZ 12 AMPS
MAX FLOW RATE		1.25 LITRES PER SEC
SKIMMING Rate		2 litres per hour
GREASE RETENTION		5.5 LITRES
SOLID STRAINER CAPACITY		3 LITRES



FRONT ELEVATION



END VIEW



PLAN VIEW

TECHNICAL DATA		GT AUT 100
MATERIAL		304 STAINLESS STEEL
ELECTRICAL		220V 50HZ 12 AMPS
MAX FLOW RATE		1.6 LITRES PER SEC
SKIMMING Rate		2 litres per hour
GREASE RETENTION		5.5 LITRES
SOLID STRAINER CAPACITY		3 LITRES