

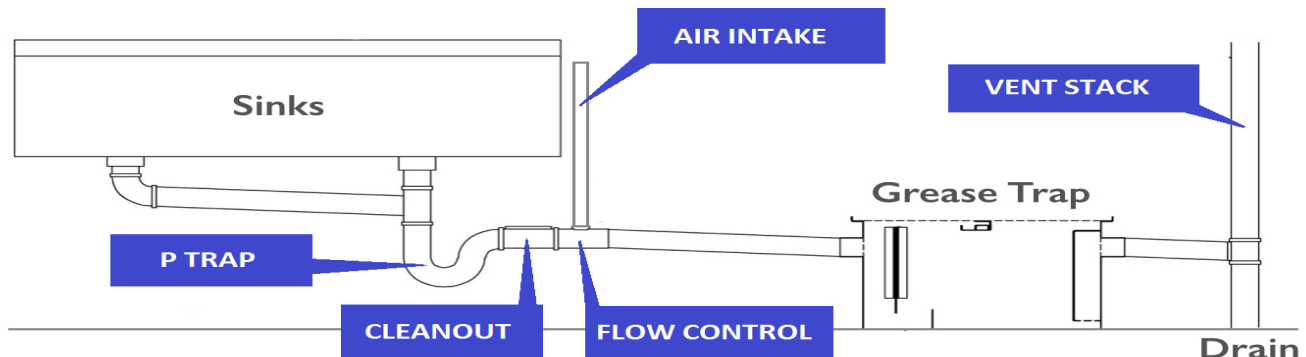
## **PTLGT- Grease Traps**

**Ideal for Offices, Schools, Shops, Pubs, Restaurants,  
Factories, Hospitals and Warehouses.**

**Stainless Steel Grease Trap. Durable corrosion free, high quality steel construction with fully welded seams for improved strength and durability. Complies with BS EN 1825-1:2004 and designed in accordance with BS EN 1825-2:2002.**

### **Key Features**

- Minimise Drain Cleaning Call-Out Charges**
- Improved Wastewater Discharge Quality**
- Eliminate Unwanted Odours**
- Corrosion Free Construction**
- Uses Standard "Multifit" Connections**



### INSTALLATION GUIDELINES

1. Observe all applicable local plumbing codes during installation.
2. Install the interceptor as close as possible to the fixture being serviced.
3. Locate the interceptor where it can easily be accessed for cleaning.
4. A flow control is furnished with the interceptor. It should be installed as close as possible to the fixture being serviced. The orifice plate end of the flow control should be facing upstream (observe the flow direction arrow) with the vent opening facing up. The vent piping from the flow control must be run at least as high as the top of the fixture being serviced.
5. It is recommended that a cleanout tee be installed just upstream of the flow control. This will allow easy access to the orifice plate in the event of a blockage.
6. A P trap should be installed upstream of the flow control.
7. To prevent standing water in the drainpipe, never "pipe up" to the interceptor.
8. The outlet pipe size should never be reduced and must be at least the same size as the interceptor outlet. The outlet pipe should be vented to prevent siphoning.
9. Grease interceptors are not made for solid wastes. Solid waste should be caught in a sink strainer or by a solids interceptor upstream of the grease interceptor.

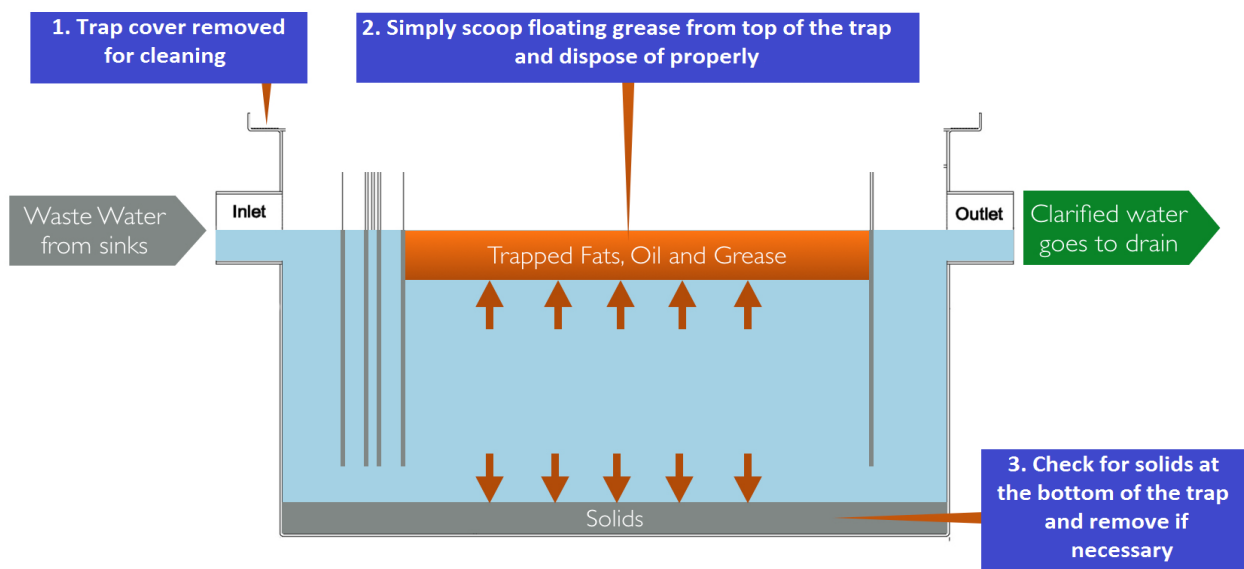
### Maintenance Instructions

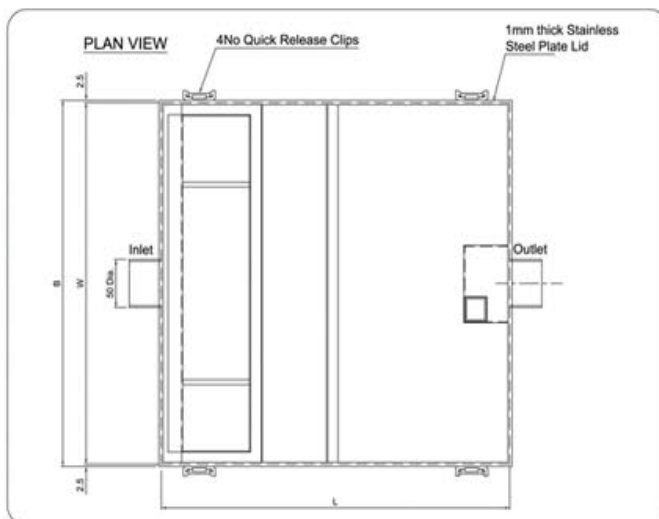
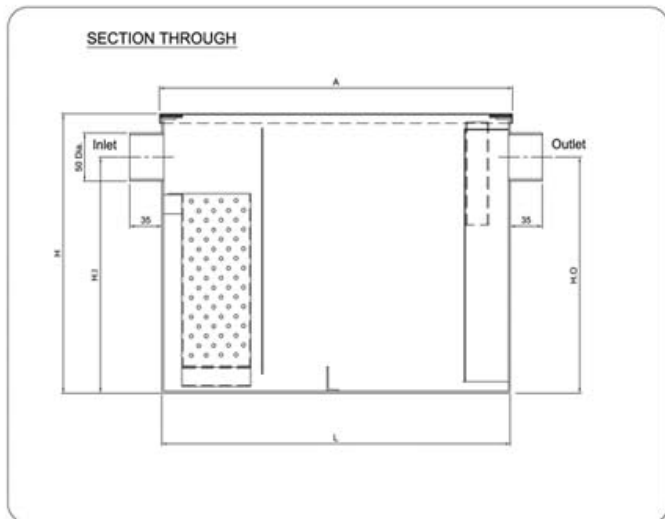
All grease interceptors must be cleaned regularly. The frequency of cleaning depends upon the capacity of the interceptor and the amount of grease in the wastewater. The cleaning interval may vary greatly from one application to another. When a cleaning cycle has been determined for a particular installation, maintaining that cleaning cycle is critical to the efficiency of the interceptor.

#### Cleaning Steps

1. Undo the clasps.
2. Remove the cover.
3. Remove the floating grease and also any solids that may have collected in the bottom of interceptor. Use a proper container to dispose of the waste material.
4. Remove the plastic plug from the top of the outlet chamber. Inspect the outlet chamber; water can be sprayed into the chamber if necessary to clean it. Replace the plastic plug.
5. Run water into interceptor to re-establish the liquid operating level.
6. Inspect the cover gasket and replace it if necessary.
7. Replace the cover and secure it the clasps.

### FOR COMBI OVEN AND DISHWASHER WASTE USE THE PILOT 9 OR PILOT 18





Model	Inlet / Outlet (mm)	Dimensions L x W x H (mm)	Grease Capacity (kg)	Capacity to Inlet / Outlet	Meals per day	Flow Rate (L.P.M)	Height to outlet (mm)
PTLGT-5	50	380 x 275 x 230	5	16L	10 to 15	27	185
PTLGT-9	50	380 x 380 x 285	9	31L	50 to 100	45	245
PTLGT-18	50	650 x 450 x 325	18	75L	100 to 150	89	285

**CAN BE USED WITH ANY OF OUR FLOOR MOUNTED WASTE WATER UNITS**



**Drainmaster**



**DrainMinor**



**DrainMajor**



**DrainMajor Duo**



**DrainKing**