

COMMERCIAL GREASE INTERCEPTORS

AMERICAN CHEF

121 McLean Drive, Vancouver, BC, Canada

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American Chef

Grease Interceptors







Robust 11-gauge cold-rolled steel for enhanced durability and strength.



The threaded inlet and outlet feature a 4-inch size for secure and reliable connections.

Standards & Certifications







GT-50

Size:	33" W x 24.5" D x 21.75" H
Flow Rate:	50 gpm
Grease Cap. (lbs):	100 lbs
Efficiency:	93%
Liquid Capicity:	75 L
Weight:	151 lbs
Shipping Size:	32.68 x 22.83 x 22.44 inches

Size:	39.75" W x 30.75" D x 23" H
Flow Rate:	75 gpm
Grease Cap. (lbs):	150 lbs
Efficiency:	93%
Liquid Capicity:	215 L
Weight:	156 lbs
Shipping Size:	40.55 x 31.5 x 25.2 inches



Oven-cured and acid-resistant baked gray epoxy coating.



Internal components are removable or designed for easy access, facilitating effortless cleaning.

Grease Interceptors -840.0 [33"]-F = = = 0 624.0 [24 1/2"] **GT-50** Technical Drawing 840.0 [33"]--65.0 [2 1/2"] • 554.0 [21 3/4"] I.D 102*1.5mm+ 414.0 [16 1/4"]--800.0 [31 1/2"]-584.0 [23"] -1010.0 [39 3/4"] 781.0 [30 3/4"] **GT-75** Technical Drawing -65.0 [2 1/2"] 470.0 [18 1/2"]--I.D 102*1.5mm+ -584.0 [23"] 970.0 [38 1/4"]--741.0 [29 1/4"] Project Mechanical Engineer Representative

