



Trapzilla[®] Supercapacity Grease Interceptors

Easy, Effective Compliance

Trapzilla[®] provides easy, effective compliance for food facility sites meeting today's stricter utility requirements. Trapzilla is ideal for downtown, strip-shopping center, mall food court and other sites having limited space and strict sewer utility requirements.

Trapzilla = Supercapacity Grease Trap

Trapzilla holds up to 250% more grease retention capacity than conventional grease traps of the same GPM size. This provides the safety factor so important to sewer utilities and restaurant operators. Trapzilla is easy to service, too. Your community's pumping contractor can quickly pump a Trapzilla and not interfere with your restaurant's business.

Trapzilla is a Better Choice

Trapzilla has a high efficiency separator design enabling your Trapzilla to be as efficient 30 days after being pumped as it was on day one. Trapzilla's unique horizontal and vertical baffling system prevents thermal inversion while laminarily spreading the flow for maximum separation efficiency. Thermal inversion is when the grease trap acts like a huge lava-lamp as warmer water from fresh kitchen flows exchanges with colder water inside a grease separator. It is why conventional grease separators lose efficiency as they fill with grease. Trapzilla's proprietary internal baffle design prevents thermal inversion enabling Trapzilla to have a flatter separation curve and to hold up to 250% more grease in the same size unit footprint. This is a significant advantage for space-constrained sites having strict sewer usage ordinance requirements.

Other Advantages

Trapzilla's compact design and available options allow installation into more than 90% of Food Service Establishment facilities. You can install the Trapzilla inside in the floor, outside in the ground, between floors, above the floor and you can easily configure systems with one, two or four Trapzilla units for additional capacity. For high-volume full-service restaurant sites in tight, downtown locations designers can choose to team a high capacity Trapzilla Solids Separator ahead of a Trapzilla Grease Separator.

Trapzilla units are lightweight and can be easily carried and installed by a plumber and his helper. Trapzilla fits through most commercial doorways and down most commercial facility staircases. Plumbing a Trapzilla is simple.

Trapzilla Supercapacity Grease Interceptors

Construction: Rotationally Molded Polyethylene

TZ-600 • 150 GPM* (9.46 l/s)

Grease Retention Capacity: 600+ lbs. (272+ Kg)

4" Inlet/Outlet (100 mm)

* Manufacturer's Rated Flow

ASME A.112.14.3 Rated Flow at 75 GPM (4.73 l/s)

TZ-400 • 75 GPM (4.73 l/s)

Grease Retention Capacity: 400+ lbs. (181+ Kg)

4" Inlet/Outlet (100 mm)

TZ-160 • 35 GPM (2.21 l/s)

Grease Retention Capacity: 160+ lbs. (73+ Kg)

3" Inlet/Outlet (75 mm)



Trapzilla Model TZ-600 and Support Stand

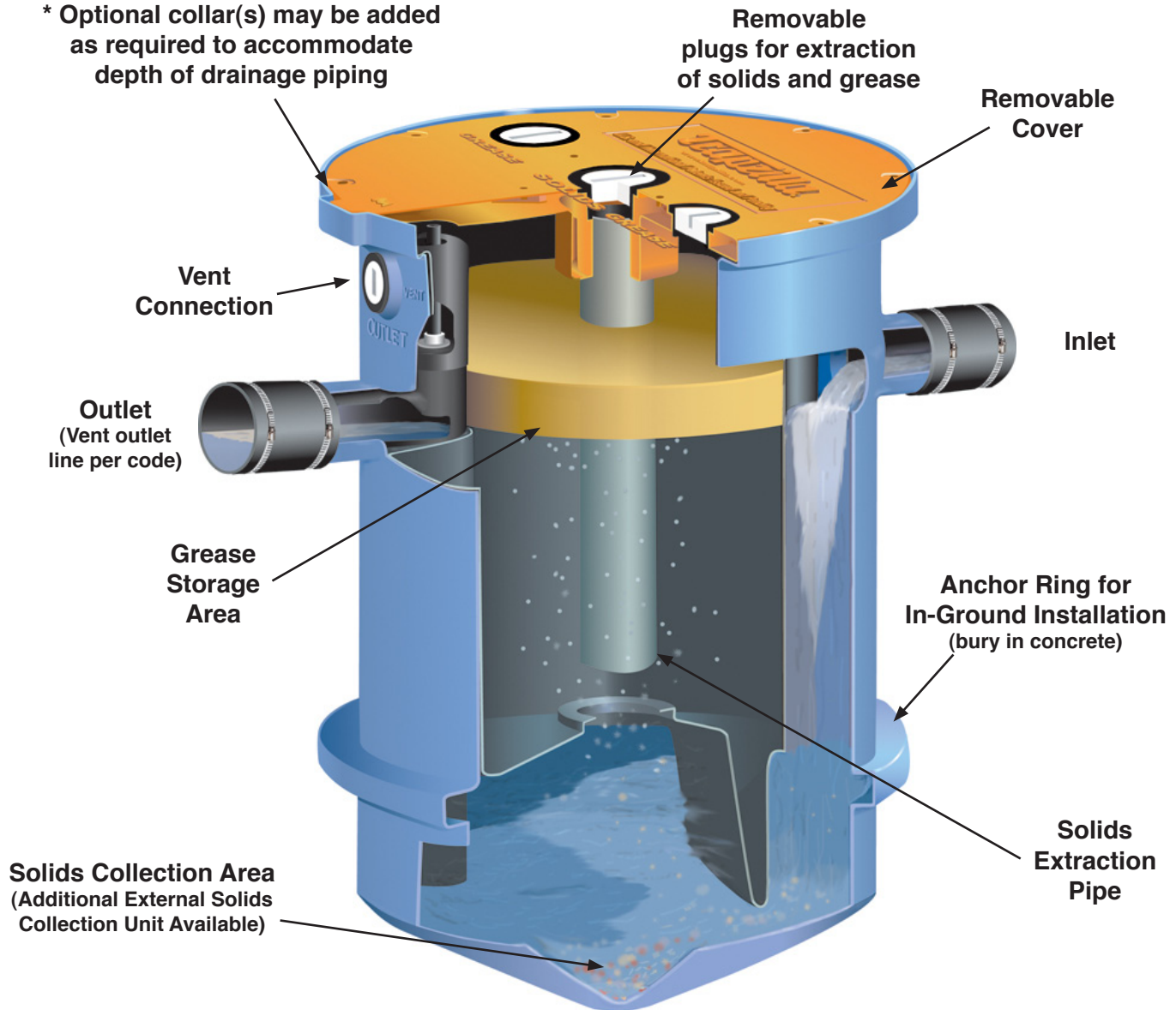


ASME A112.14.3



How Does a Trapzilla™ System Work?

* Optional collar(s) may be added as required to accommodate depth of drainage piping



Greasy effluent from the kitchen laminarly flows around the vertical baffle and becomes trapped in the grease storage area. The “cleaned” effluent flows through the outlet. The trapped grease remains segregated from the flows by means of the horizontal baffle, thus maintaining a flat separation curve. Pumping the Trapzilla is easy - the pumper unscrews the “Grease” and “Solids” plugs and vacuums out the grease and solids.

FEATURES

- Constructed of corrosion-resistant, linear low-density polyethylene suitable for installation in virtually any location.
- Supercapacity
- Compact footprint.
- High Separation Efficiency


Trapzilla

Please Visit
www.trapzilla.com
For More Information!



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