



Grease Traps (7-50 GPM)

Our Grease Traps have demonstrated effective, efficient and consistent performance with over a decade of field installation and operation. They are multi-patented and built to withstand the toughest environments, providing the flexibility of in-floor, on-floor and semi-recessed applications.

- ✓ One piece tank
- ✓ Injection molded in engineered thermoplastic
- ✓ Lightweight, easy to install and will last
- ✓ Compact and low profile options



Extended Capacity XL Grease Traps (75-150 GPM)

Drain-Net's XL Grease Traps are unlike traditional, large capacity Gravity Grease Interceptors. Our design uses more than just the natural buoyancy of fats, oils and grease (FOG) to separate them from waste water which results in qualified efficiency based on National performance standards to ensure the most effective removal of grease.

- ✓ Innovative Dynamic inlet baffle and internal flow control
- ✓ Factory plumbed 3-way outlets and integrated effluent sampling
- ✓ Load Rated Access Covers and optional riser extensions

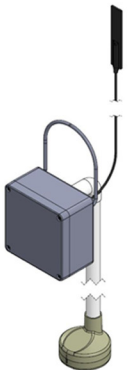


Automatic Grease Traps

Automatic Grease Traps can fit almost anywhere. Many owners place them on the floor underneath the three-compartment sink. It operates based on a digital timer control (preset with options for light, moderate, or heavy greasy output). The skimming wheel activates and transfers floating fats and oils to the removable holding chamber.

GreaseWatch - Grease Trap Monitoring System

How do you know when it is time to pump out your grease? Now you can know when your interceptor is full. With knowledge comes power. You have the power to manage your pumping frequency and control associated costs. You are not outsourcing the monitoring of your system - it is an in-house responsibility. You have confidence knowing you will always be in compliance and free of fines from exceeding your effluent limits.



Rooftop Grease Containment

Everyone has seen restaurant rooftops stained by the FOG's (fats, oils and grease) that can leak from exhaust fans. The grease from commercial kitchens travels through the hood vent and ends up on the roof. Not only is this unsightly and damaging to your building, but it can also pose a major fire hazard. Our preventative solution is to put a grease gutter with an absorbent pad on your exhaust fan which soaks up the grease that exits your fan. For simple preventative maintenance, replace this absorbent pad in the grease gutter every time you get your hood vents cleaned.