



TZ-160

The Trapzilla TZ-160 treats kitchen flows of 35 GPM (2.21 l/s) and stores up to 160+ lbs. (72.57+ Kg) of free-floating (non-emulsified) fats, oils and grease.

TZ-400

The Trapzilla TZ-400 treats kitchen flows of 75 GPM (4.73 l/s) and stores up to 400+ lbs. (181+ Kg) of free-floating (non-emulsified) fats, oils and grease.

TZ-600

The Trapzilla TZ-600 treats kitchen flows of 150 GPM (9.46 l/s) [manufacturer rated; ASME A112.14.3 rated at 75 GPM (4.73 l/s)] and stores up to 600+ lbs. (272.16+ Kg) of free-floating (non-emulsified) fats, oils and grease.

Trapzilla Options

Trapzilla's wide range of options allow installation inside a building, outside a building or directly in the floor.

TRAPZILLA®

SUPERCAPACITY GREASE TRAP

collects free-floating (non-emulsified) grease & oils contained in kitchen drain water flows.

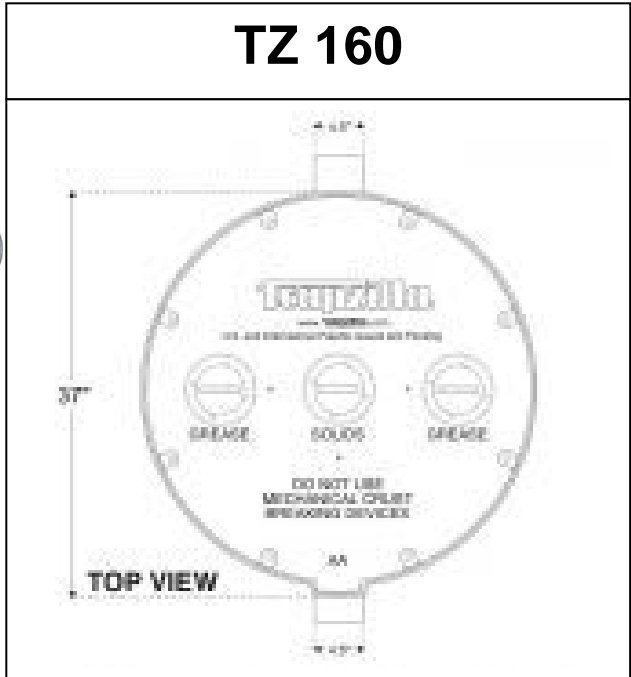
Grease buildup inside a building's grease containment system is a major cause of problems due to exterior drain line blockages.

These problems jeopardize normal operations as well as create health and safety hazards within the facility itself.

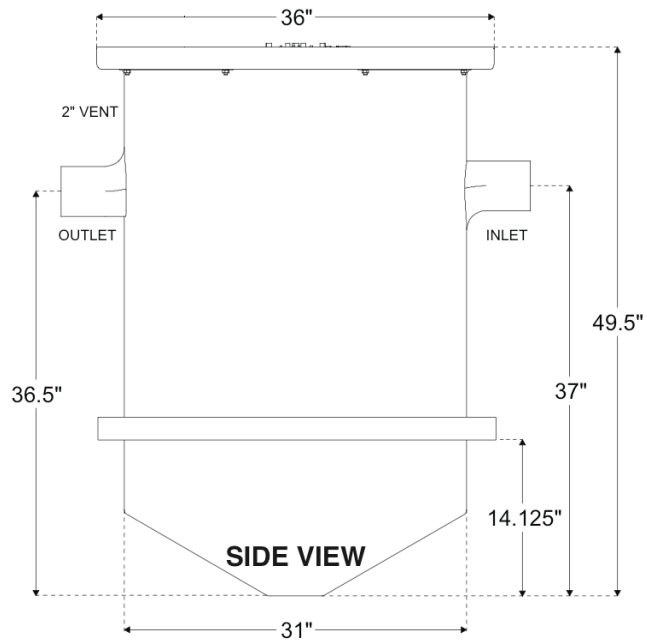
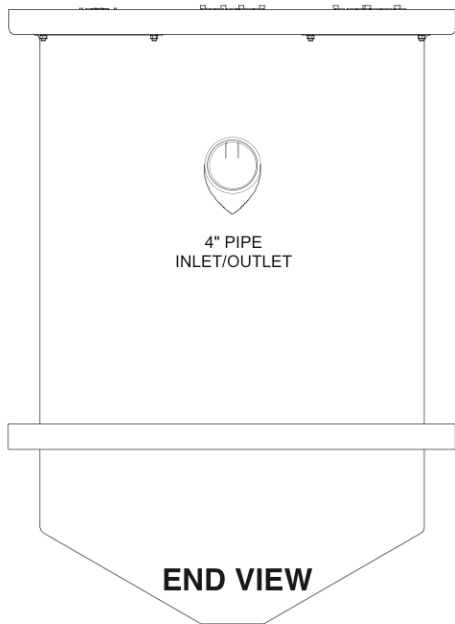
Proper installation of a Trapzilla® Supercapacity Grease Trap can reduce or eliminate grease problems.

Use of a Trapzilla system assures minimization and/or elimination of costly sewer surcharges and fines through efficient separation and retention of free-floating grease & oils.

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29" CLEARANCE FROM TOP OF TANK REQUIRED FOR LID REMOVAL





TZ 400

