

EN1825 Lamina Filtertrap

Patent No. GB 8809882

The **Lamina Filtertrap** has been developed to protect the kitchen drainage systems of restaurants from the effects of grease. The patented, highly efficient two stage separation process has been shown to remove 99.997% of oil and grease from the flow.

Design Features:

Lamina Flow - The inlet encourages layered, lamina flow causing fast separation of oil and grease even at high temperatures.

Coalescing Filter - The special filter medium separates the fine droplets of oil and grease which pass through normal greasetraps.

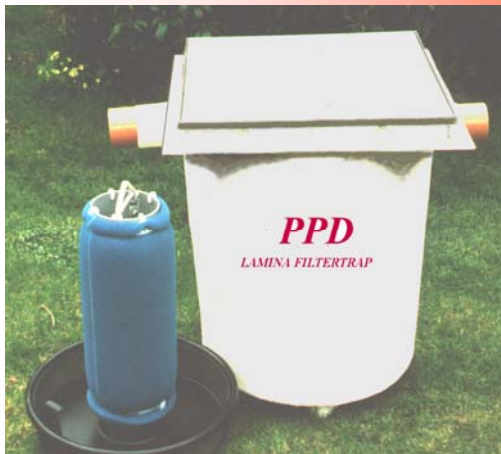
Positive trapping - The grease cannot be flushed through by dishwashers or pan-sinks emptying - a common fault with most small greasetraps.

Large capacity tray - the large collection tray allows less frequent emptying. Water drains out as the tray is lifted leaving sediment and grease/oil ready for disposal.

Mechanical Hoist - A galvanised steel hoist with auto-locking hand winch makes the lifting and suspension of the tray very simple, encouraging regular maintenance.

Lightweight cover - each filtertrap is supplied with a cover easily lifted by one person.

Fully Tested to DIN 1999 and EN1825 standard test procedure - giving better than 25 Parts oil to 1 million parts water (PPM) results.



Pictures:

Above : NS3LF 540L Lamina Filtertrap showing the flow path through the unit.

Left: NS0.8LF 144L lamina Filtertrap

Right: Winched hoist eases maintenance.



Note: If a **Garbage Grinder** is to be used, oversize the Filtertrap by one model size alternatively, run the waste from the grinder down stream of the Filtertrap.

Progressive Product Developments Ltd.

The Greasetrapp Specialists!

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Much more information: Drawings, Installation Guides, Maintenance Guides all on our website: www.grease-trap.co.uk

Technical Information

Manually Emptied Lamina Filtertraps

MEALS PER DAY	NOMINAL SIZE	NETT CAP. (LITRES)	LENGTH ALONG PIPE RUN	WIDTH ACROSS PIPE RUN	* INLET INVERT DEPTH	GREASE CAP. (LITRES)	PRODUCT CODE NUMBER
80	NS0.8LF	144	600	600	200	40	9115
125	NS1.25LF	225	600	600	200	40	9001
300	NS3LF	540	1200	1200	650	80	9000
450	NS4.5LF	810	1200	1200	650	80	9020

Tanker Emptied Lamina Filtertraps

MEALS PER DAY	NOMINAL SIZE	NETT CAP. (LITRES)	LENGTH ALONG PIPE RUN	WIDTH ACROSS PIPE RUN	* INLET INVERT DEPTH	GREASE CAP. (LITRES)	PRODUCT CODE NUMBER
1000	NS10TE	2000	2400	1500	550	300	9107
1500	NS15TE	3000	2400	1500	550	400	9108
2000	NS20TE	4000	2800	1500	550	500	9109
2500	NS25TE	5000	2800	1500	550	600	9110



These units are specifically designed to allow infrequent emptying by suction tanker. They are most suited to sites of high flow rate such as food processing plants.

A separate sediment tank is provided upstream of the Filtertrap.



If a Waste disposal unit is to be used, use the next larger size.

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