



MACTRAP GREASE BOSS G15



MACTRAP

NEW SELF-CLEANING UNDER - BENCH GREASE REMOVAL UNIT

- ✓ Less Cleaning
- ✓ Less space needed
- ✓ Less cost
- ✓ No chemicals needed

Dimensions: 750mm x 500mm x 371mm

The Grease Boss G15 is designed with low cost maintenance, restricted kitchen space and high performance in mind.

The G15 operates as a conventional grease removal unit (GRU) – removing fat, oil and grease (FOG) from waste water. It also incorporates a self-wash cycle and pump out to keep the unit cleaner and reduce servicing costs.

Waste water enters through a removable filter basket which captures food solids. Waste fats, oil and grease are removed by a rotating collection tube and is collected into a disposable container (such as a plastic milk bottle) for disposal with other rubbish collection.



- Pump out reduces sediment build up – keeps FOG extraction high
- Low maintenance costs – wash out function keeps unit clean
- Fits restricted under-bench spaces (only 371mm high)
- Odour mitigation with special outlet

After the FOG is extracted from the waste water, hot water jets inside the tank clean the sides of the tank and move the contents towards the roller. Another water jet washes the roller, the blade and the FOG chute. The result is a cleaner grease trap, operating continuously with very low maintenance.

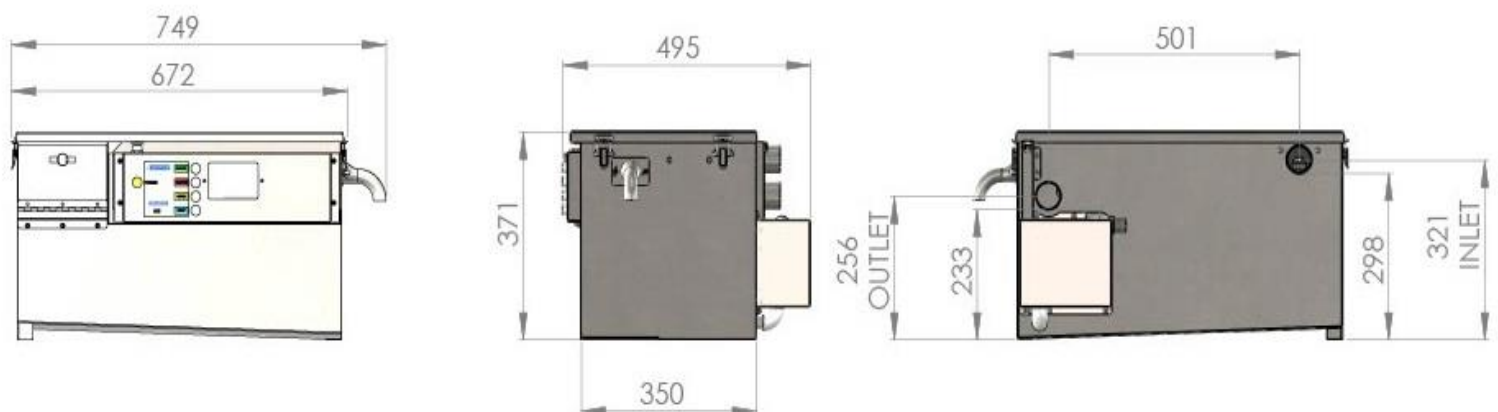
The G15 is ideal for confined spaces with a height of 371mm and length of 750 mm it will fit most under-bench locations.



MACTRAP GREASE BOSS 15 FEATURES

- A front-loading filter basket of 2mm gauge located above water level to capture substantial solids and stop them flowing into and blocking the tank. The basket can be easily removed for regular checking and emptying if excess solids are not caught by a sink filter.*
- Sealed to mitigate odour escaping
- PLC controlled with visual screen explaining any operating issues
- Accessible control buttons for service check and reset
- Magnetic switch-off when lid opened
- High performance with inflow rates <1.6L/sec**
- FOG extraction at up to 11.6Kg /hr***
- Grease retention <20Kg
- No heating element- instead it uses the hot water available in your own operation
- Raw water supply should be at least 45C - most animal fats are viscous at 40C
- Pump out option is controlled by PLC to occur only after FOG extraction cycle is complete
- Can take dishwashers inflow****
- Combi oven options available

DIMENSIONS



- * All sinks or sources of FOG should have a permanent filter as well.
- ** When all operating aspects are in respect to operational manual
- *** When FOG components are at operating recovery temperatures and wiper is clean
- **** Combined dish washer and sink inflow not to exceed specified inflow rate-dishwasher chemicals can affect FOG structure and hence recovery rate

SPECIFICATIONS

Material	304 Stainless Steel
Max Inflow Rate	<1.6L/sec
Static Capacity	100L
Treatment capacity	<390L
Motor	240V components-requires standard 10w fuse
Timer / Controller	230v, 50Hz, Crouzet PLC 24-hour operation FOG
Removal Rate	<11.6Kg /hr***
Grease Retention	<20kg

