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Clearflow Environmental Technologies Ltd.***

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WWW.FILTRATRAPS.COM

Filtra-Trap® Grease Traps

***Stainless Steel High Performance Grease Traps
the affordable and effective solution to commercial
kitchen waste water management.***



Easy Cleaning & High Performance

Filtra-Traps® are manufactured in the UK from high quality 304 graded stainless steel. Each Filtra-Trap® arrives with our 10 Year "Built to Last" Anti corrosion



How They Work

Filtra-Traps® grease traps work on the basic principal that FOG's (Fats, Oils & Grease) float on water and solid particles sink.

A baffle on the outlet prevents FOG's from flowing directly through the. Thus these FOG's are retained within the unit along with food particles, and clean water flows under the baffle out through the units out-let to drain.

The retained waste collected within the unit can be easily removed at regular intervals using the removable fine mesh filter.

Greater Efficiency

Traditional grease traps require high amounts of outside maintenance, as they need emptying on a regular basis by outside contractors. The contents of these traps are a mixture of food particles & grease. As the traps fills with these contaminants the discharge water quality diminishes.

Filtra-Traps however, can be self maintained, as the vast majority of the traps contents (solidified grease and food particles) are removed by the filtration basket.

The remaining filtered surface oil & fat can then be simply removed manually with a jug, and be disposed of in the sites waste oil receptacles. The result is a continuous higher quality water discharge.

Built To Last

Filtra-Traps are manufactured in the UK from high grade 304 stainless steel. Stainless steel is highly resilient and will not rust, crack, distort or leak with extreme high and low temperatures from water discharged from commercial sinks & dishwashers.



Compression Fittings



Removable Stainless Steel Filter



Adjustable Leveling Feet

Frequently Asked Questions

What happens to the grease?

The trapped grease is stored in the trap until it is cleaned out.

What happens if I don't have a Grease Trap?

Drains block and waste water backs up. Even partial drain blockages can cause floor drains, sinks and dishwashers to back-up. This stops work and may require expensive maintenance.

Do I need a Grease Trap?

Local Authorities require a system to prevent grease and fat from flowing into the main sewerage system. Even if it is not required, you may want a Grease Trap to help prevent clogged drains from stopping work.

What are the running costs?

It is a matter of pence per week. The only cost for the Grease Trap is for a new neoprene seal, probably required annually.

Can anyone fit it - or do I need a specialist?

We recommend that it is fit by a qualified plumber, but any good plumber should have no problems if your current pipe work is of adequate size, in good condition and is accessible.

Are they made to order?

We maintain good stocks of all sizes. We can fulfill your order in just a few days.



Sleek & Attractive Design



Air Tight Neoprene Seal

Filtra-Trap® Applications

- ✓ Takeaways
- ✓ Cafes
- ✓ Pubs
- ✓ Restaurants
- ✓ Canteens
- ✓ B & Bs
- ✓ Hotels
- ✓ Shops
- ✓ Deli's
- ✓ Market Stalls

Filtra-Trap® Benefits:

- ✓ Industry Approved
- ✓ Rust Free Stainless Steel
- ✓ Easy to operate
- ✓ Simple to install
- ✓ Installed internally or externally
- ✓ Clean & clinical stainless steel
- ✓ Affordable & effective system
- ✓ Above ground for self maintenance
- ✓ Open outlet chamber for visual inspection
- ✓ Sensibly sized for maximum grease retention

Unique Design

Filtra-Traps unique design not only traps fats, oils & greases, but will also filter out food solids (the other main cause blockages & pollution).

Leaving your drains free and clear..

Filtra-Traps are manufactured in various sizes to accommodate small delis & takeaways, though to large restaurants & hotels.

Best quality products. Best quality service.

Every customer matters to us. Our products are in service throughout the UK & Europe, with customers ranging from commercial kitchens to food processing factories.

Every customer gets the same high standard of attention.

Filtra-Traps are built to the highest specifications, designed to deliver years of trouble free service. If there is a problem or you have a suggestion, let us know - your opinion is important to us.



Sizes From 35 Litres

Legislation & Guidance

Water authorities are no longer allowing untreated waste to be flushed down the drains.

Revised Building Regulation requires all new builds and refurbishments of hot food premises to have an effective means of grease removal on site



"2.21 Drainage serving kitchens in commercial hot food premises should be fitted with a grease separator."

Why Choose Filtra-Trap?

- Good product range
- Product performance - efficient, effective and built to last
- Build quality - carefully selected materials built by skilled craftsmen
- Design service - combining experience and flair
- Price - keep to your budgets without compromising quality
- Value - affordable products that really work

Easy installation

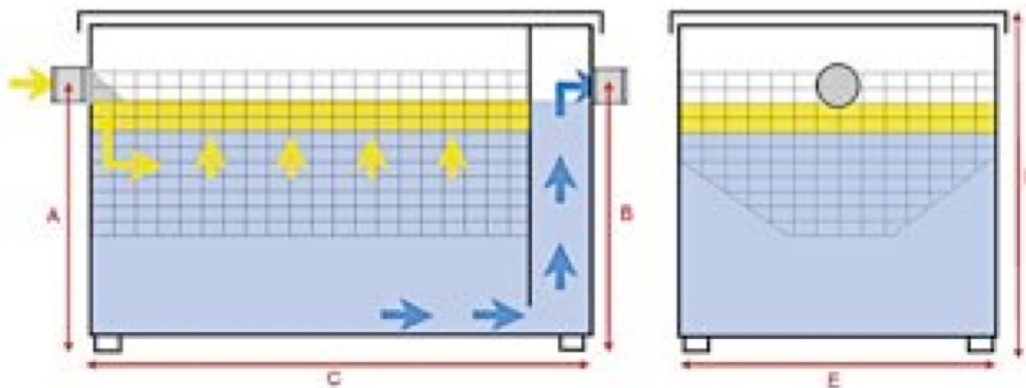
Filtra-Traps are delivered fully assembled and couldn't be easier to install. Just connect the pipe run from the sinks and dishwasher to the Filtra-Trap inlet. Then pipe the Filtra-Trap outlet directly to drain. We recommend solvent weld pipe is used for a secure fit.

We appreciate that in some kitchens there is little spare room for a grease trap, our design team will be happy to liaise with your drainage engineer or kitchen designer to incorporate the Filtra-Trap in your development.

Remember... Filtra-Traps can also be custom built to your specifications.



Sizes up to 250 Litres



The size / flow rate is the most important factor when choosing your grease-trap. The below chart is an excellent guide to what size you may need. Alternatively, if you are unsure contact one of our staff on 01325 460040.

Model	Flow Rate	Application	A	B	C	D	E
LG 375	35 Litres	1 Small Commercial Sink + Small Dishwasher	240	235	375	300	300
LG 450	40 Litres	1 –2 Small Commercial Sinks + Dishwasher	240	235	450	300	300
LG 650	60 Litres	1 –2 Medium Commercial Sinks + Dishwasher	240	235	650	300	300
LG 700	70 Litres	1 –3 Medium Commercial Sinks + Dishwasher	240	235	700	300	400
LG 500	80 Litres	1 –3 Medium / Large Commercial Sinks + Dishwasher	320	315	500	400	400
LG 800	120 Litres	2 - 3 Medium / Large Commercial Sinks + Dishwasher	320	315	800	400	400
LG 1000	160 Litres	2 Large Commercial Sinks + Dishwasher	320	315	1000	400	400
LG 1250	250 Litres	Multi Sinks + Dishwasher	320	315	1250	400	400