

## **Product Name**

Wells WP-GT-10 Grease Trap 20 lbs. / 10 GPM

## **Item Description**

Recommended for removing and retaining grease from wastewater in kitchen and restaurant areas where food is prepared. This floor mounted unit comes with a gasket sealed cover and is secured with a standard hex head center bolt. It also includes an external trap seal, threaded inlet, threaded outlet and integral flow control.

## **Specifications**

- Model: WP-GT-10
- Material: 11-Gauge(1/8") Carbon Steel
- Thick-Film Powder Coating for Heavy-Duty Corrosion Protection
- Designed to Withstand Years of Use in High-Demand Environments
- Overall dimensions: 22-1/8" L x 14-5/16" W x 11-1/8" H
- Bottom To Center Of Opening: 8-1/8 Inches
- Easy to Install
- Floor Mount: Yes
- Inlet and Outlet Size: 2 Inches
- Weight: 55 lbs.

**Grease Trap Sizing Formula:**  $GT = CS \times 0.4$

GT = Minimum grease trap rating in gallons per minute, CS = Capacity in gallons of fixtures or sink to be discharged to the grease trap

## **Installation**

- Remove the flow control tee from inside the interceptor
- Locate the interceptor "inlet" and "outlet", position inlet closest to the equipment that the interceptor will be servicing
- Install the flow control tee between equipment and inlet valve on the interceptor
- Vent the flow control tee to ensure optimal performance of your interceptor
- Replace the lid and securely tighten retaining lid bolt
- Check integrity of connection to the interceptor and repair any leaks as needed

## **Maintenance**

One week after installation, check the grease level inside the interceptor. These results should be used to determine the appropriate cleaning schedule to be used for future cleaning.

To clean, simply remove the lid and then extract or skim the grease into an empty container. replace the lid and secure the retaining bolt.

Refer to local codes and regulations concerning the region specific installation and proper grease disposal.