



PRODUCT OVERVIEW

Greasekeepa passive grease traps are engineered for efficient separation and retention of fats, oils, and grease (FOG) from commercial kitchen wastewater. Designed for durability, compliance, and ease of maintenance, they provide a reliable solution for protecting drainage systems and meeting regulatory requirements in the catering sector.



KEY FEATURES



High-efficiency passive grease separation



Robust, corrosion-resistant construction



Compact footprint for under-sink or floor installation



Airtight, odour-sealed lid design



No power required (gravity-fed)



WRAS-compliant materials (if applicable)



Designed to meet EN 1825 standards

APPLICATIONS



Restaurants & cafés



Commercial kitchens



Hotels & hospitality venues



Food production facilities



Schools, hospitals & canteens

TECHNICAL SPECIFICATIONS

PARAMETER	SPECIFICATION
Operation Type	Passive / Gravity
Material	Stainless Steel
Inlet/Outlet	40mm / 50mm (model dependent)
Flow Rate Capacity	14–125 L/min
Grease Storage Capacity	5–30 kg
Temperature Range	Up to 80°C
Installation	Above ground / Under-sink / Floor-standing
Access	Removable lid with secure sealing
Compliance	EN 1825 / Building Regs Part H (UK)

MODEL RANGE

MODEL	FLOW RATE (L/min)	GREASE CAPACITY (kg)	DIMENSIONS (L x W x H mm)	CONNECTION SIZE
GK-20	20	5	410 x 310 x 230	40 mm
GK-35	35	9	525 x 375 x 250	40 mm
GK-45	45	12	600 x 400 x 285	40 mm
GK-65	65	16	720 x 400 x 300	50 mm
GK-100	100	25	750 x 450 x 325	50 mm
GK-120	125	30	800 x 500 x 440	50 mm

PERFORMANCE



- Designed for optimal grease separation efficiency under typical commercial kitchen flow conditions

INSTALLATION GUIDELINES



- Install as close as possible to the source of grease discharge
- Ensure level base and accessible location for

MAINTENANCE



- Regular cleaning required (frequency depends on usage)
- Recommended

COMPLIANCE & STANDARDS



- Designed in accordance with EN 1825 (Grease Separators)
- Meets UK Building