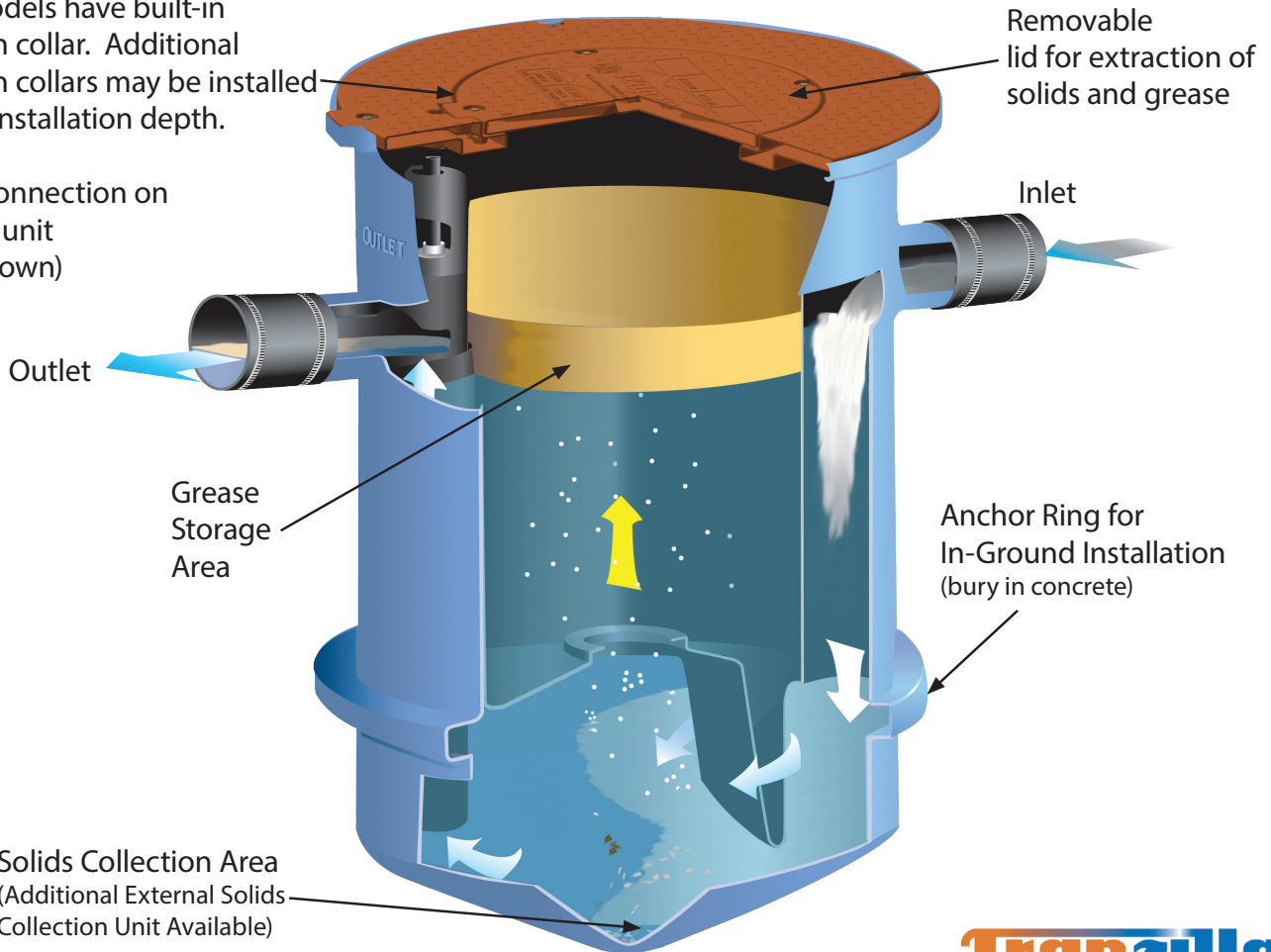


How Does a Trapzilla® System Work?

Greasy effluent from the kitchen laminarly flows around the vertical baffle, rises upward through the horizontal baffle and becomes trapped in the grease storage area. The “cleaned” effluent flows through the outlet. The trapped grease remains segregated from the flows by means of the horizontal baffle, thus maintaining a flat separation curve. Pumping the Trapzilla is easy - the pumper removes the lid and vacuums out the grease and solids.

* ECA models have built-in extension collar. Additional extension collars may be installed to meet installation depth.

Vent Connection on side of unit (not shown)



Key Benefits

- Constructed of corrosion-resistant, linear low-density polyethylene.
- Supercapacity Grease Storage
- Compact Footprint
- High Separation Efficiency
- Easy to Pump
- High Quality Grease
- Low Water Retention
- Installation Flexibility



Scan the QR Code Above
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Animation

Trapzilla

