



Compact, Supercapacity Grease Interceptors

Easy, Effective Compliance

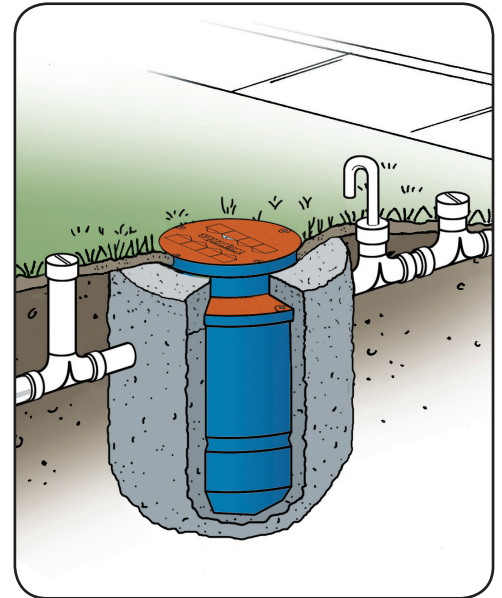
Trapzilla® provides easy, effective compliance for food facility sites meeting today's stricter utility requirements. Trapzilla is ideal for downtown, strip-shopping center, mall food court and other sites having limited space and strict sewer utility requirements.

Trapzilla = The Supercapacity Grease Interceptor

Trapzilla holds up to **425% more grease** than conventional grease traps of the same GPM size. This provides the safety factor so important to sewer utilities and restaurant operators. Trapzilla is easy to service, too. Your community's pumping contractor can quickly pump a Trapzilla and not interfere with your restaurant's business.

Trapzilla is a Better Choice

Trapzilla's extraordinary, high-efficiency separator design enables your Trapzilla to be as efficient 30 days after being pumped as it was on day one. Trapzilla's unique horizontal and vertical baffling system prevents thermal inversion while laminarily spreading the flow for maximum separation efficiency. Thermal inversion is when the grease trap acts like a huge lava-lamp as warmer water from fresh kitchen flows exchanges with colder water inside a grease separator. It is why conventional grease separators lose efficiency as they fill with grease. Trapzilla's proprietary internal baffle design prevents thermal inversion enabling Trapzilla to have a flatter separation curve and to hold up to 425% more grease in the same size unit footprint. This is a significant advantage for space-constrained sites having to meet strict sewer usage ordinance requirements.



Trapzilla Model TZ-600-ECA with Built-In 18" Extension Collar

Other Advantages

Trapzilla's compact design and available options allow installation into more than 90% of Food Service Establishment facilities. You can install the Trapzilla inside in the floor, outside in the ground, between floors, above the floor and you can easily configure systems with one, two or four Trapzilla units for additional capacity. For high-volume full-service restaurant sites in tight, downtown locations designers can choose to team a high capacity Trapzilla Solids Separator ahead of a Trapzilla Grease Separator.

Trapzilla units are lightweight and can be easily carried and installed by a plumber and his helper. Trapzilla fits through most commercial doorways and down most commercial facility staircases. Find more information on the website at www.trapzilla.com.

Trapzilla Models

Construction: Rotationally Molded Polyethylene

TZ-600-ECA • TZ-600-SSA • TZ-600

75 GPM (4.73 l/s)

- Grease Retention Capacity: 600+ lbs. (272+ Kg)
- 4" Inlet/Outlet (100 mm), 6" Inlet/Outlet (152mm) Available

TZ-400-ECA • TZ-400-SSA • TZ-400

75 GPM (4.73 l/s)

- Grease Retention Capacity: 400+ lbs. (181+ Kg)
- 4" Inlet/Outlet (100 mm)

TZ-160-ECA • TZ-160-SSA • TZ-160

35 GPM (2.21 l/s)

- Grease Retention Capacity: 160+ lbs. (73+ Kg)
- 3" Inlet/Outlet (75 mm)

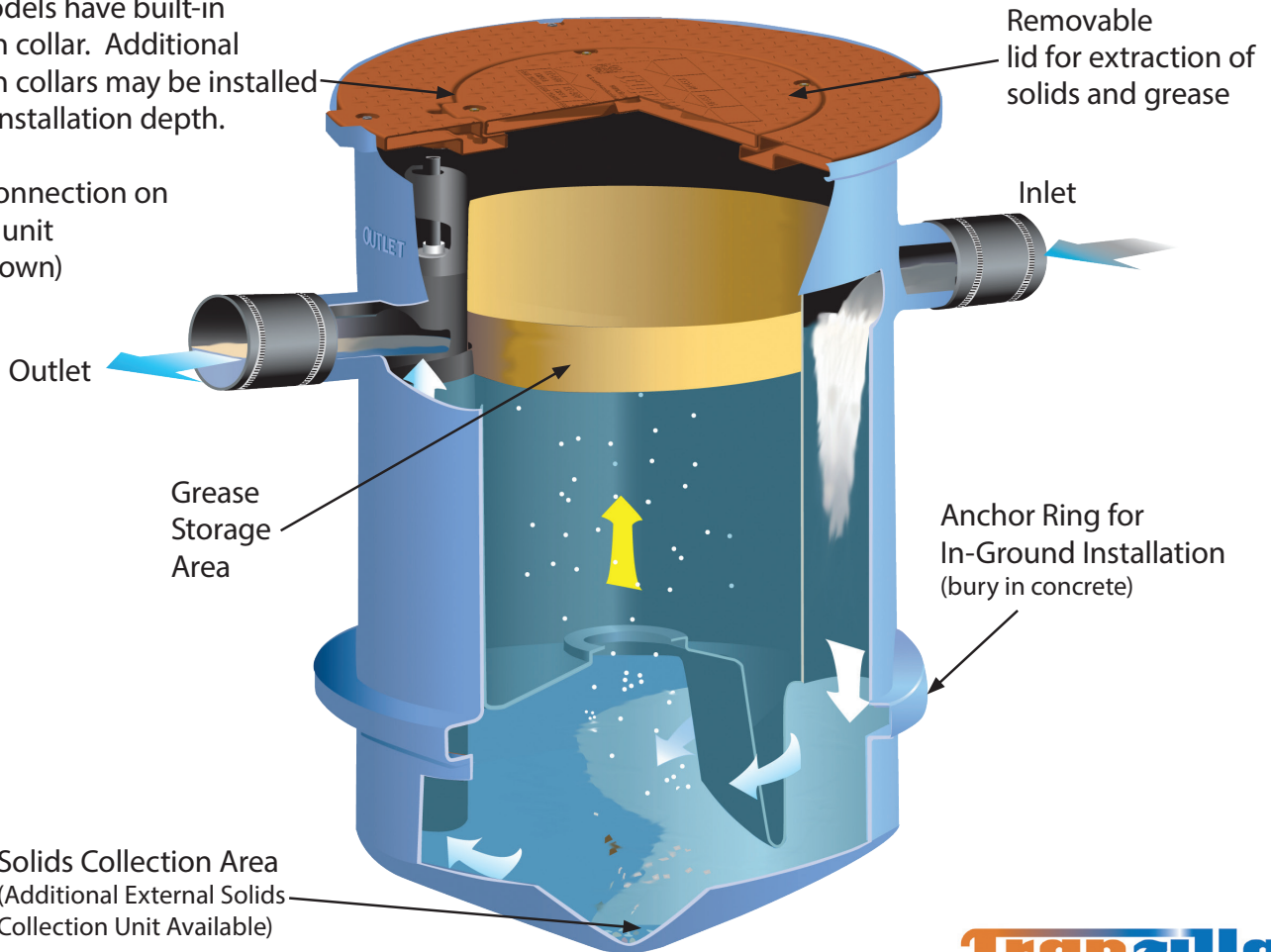


How Does a Trapzilla® System Work?

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



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Animation

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