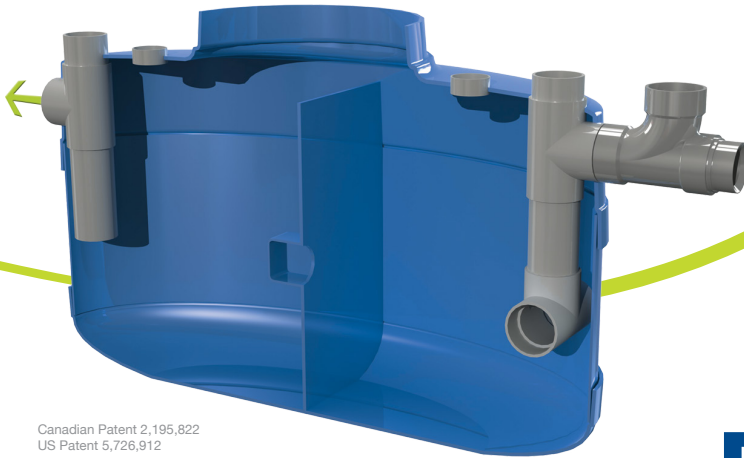
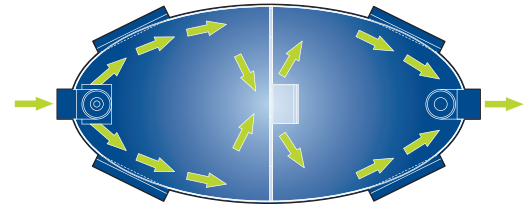


Proceptor®

Fiberglass Grease Interceptors



Canadian Patent 2,195,822
US Patent 5,726,912



Proven Technology

Zurn Green Turtle engineers believed there should be a high-capacity alternative to small hydro-mechanical grease interceptors typically found in commercial kitchens. Proceptor was developed to provide an innovative solution to grease capture and retention, utilizing greater capacities and flow rates not certified for any other device on the market - 100 gallons per minute (GPM) and 200 pounds of grease storage.

The patented distribution tee & elliptical tank shape create a laminar flow pattern designed not to disrupt or scour the grease and sediment layers. At full rated flow, Proceptor interceptors can hold between 45% - 50% of their volume in fats, oil, grease and food particles while delivering superior effluent quality.

Highest Overall ROI

With the highest capacity and greatest efficiency, Proceptor allows longer periods between pump-outs, therefore lowering overall operating costs. The math is simple and the savings are real.

ROI comes in other ways, too. The unique shape, smooth walls and material of construction dictate its resistance to corrosion and buildup, resulting in a tank that is easiest to clean, will not crack or break down, and will never need costly replacement. Gone is the cycle of rusty metal trap failure.

Unmatched Capacity

All Proceptor models are certified to 100 GPM by the Plumbing and Drainage Institute, the largest flow rate tested in the standard. They also comply with the latest editions of the International Plumbing Code.

Now, with 6 models ranging in liquid volume capacities from 100 gallons to 500 gallons, grease and even food solids can be captured and stored efficiently without compromising removal performance. The larger 100 GPM capacity also means multiple sinks and floor drains can be serviced with a single Proceptor.

Installation Flexibility

Facilities managers and design engineers have never had so much flexibility when configuring a commercial kitchen.

Fully H-20 traffic rated, the Proceptor can be buried in the ground, either outside the building or in the kitchen. Above-ground installations, including in-kitchen, under the sink, or in the basement options are now also entirely viable.

The larger capacities of Proceptor mean that a single certified Proceptor can be installed to handle greasy wastewater from multiple food prep sinks, mop sinks, and floor drains - as well as food solids from disposals, eliminating the need for multiple units or additional plumbing.

Raising the Benchmark



USA 877.428.8187
CAN 877.966.9444

GREENTURTLETECH.COM



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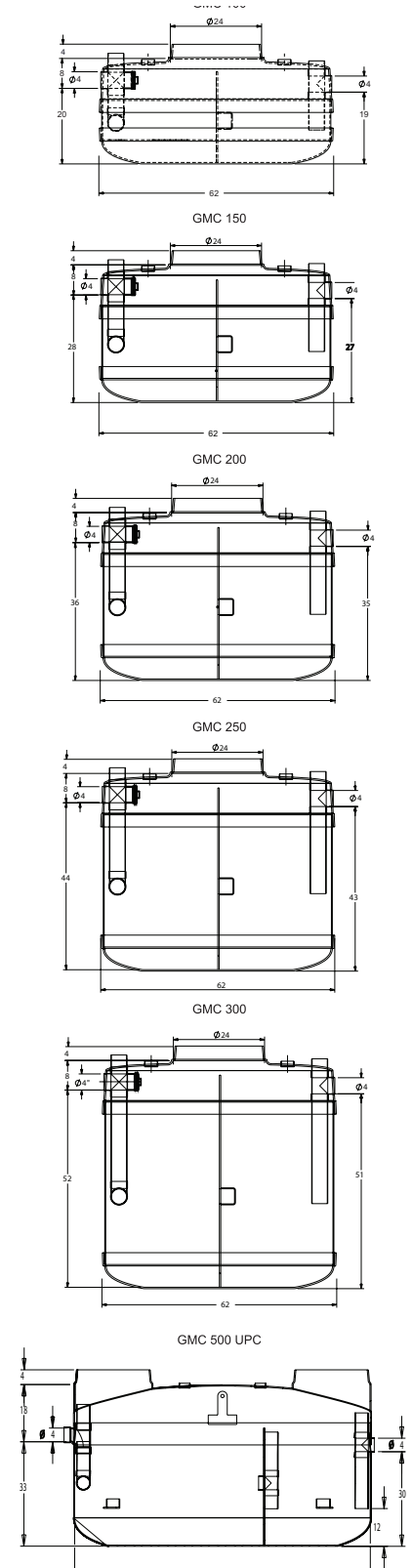
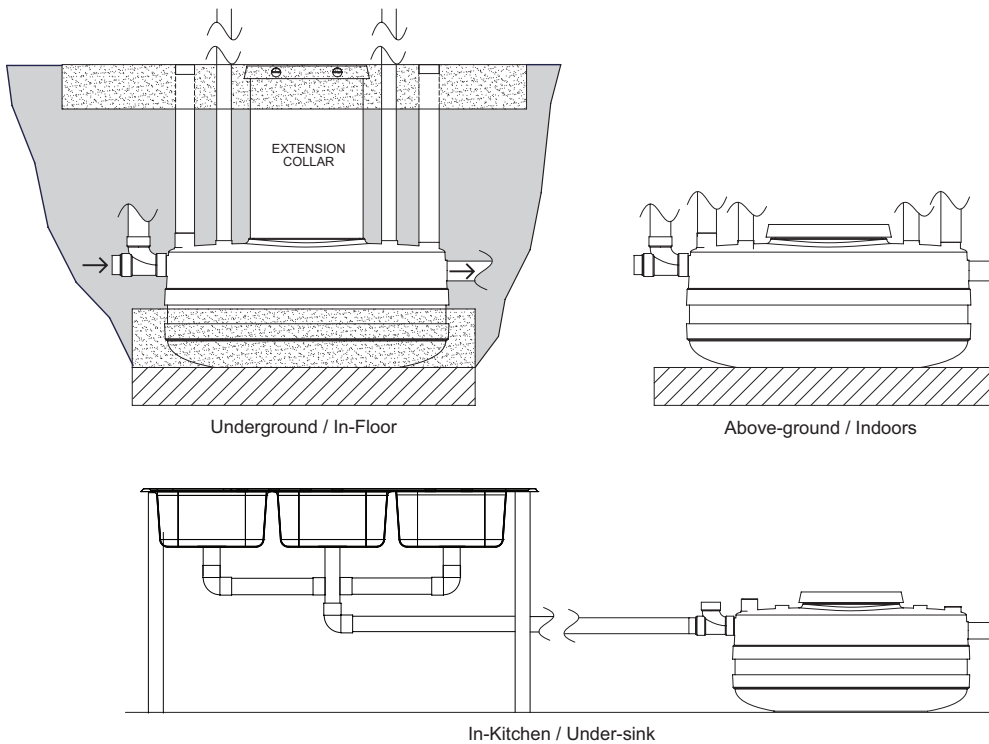
Anywhere food is prepared



Model Number (U.S. Gal Capacity)	Dimensions L x W x H (in)	Weight (lbs)	Rated GPM	Grease Capacity (lbs)
GMC 100	62 x 32 x 32	150	100	200
GMC 150	62 x 32 x 40	175	100	200
GMC 200	62 x 32 x 48	205	100	200
GMC 250	62 x 32 x 56	230	100	200
GMC 300	62 x 32 x 64	255	100	200
GMC 500	96 x 62 x 48	500	100	200

SIZED PER PDI G101 STANDARD | PDI CERTIFIED AT 100 USGPM

Installation Options



Configuration Options

- Deep burial package
- Above-ground installation
- Cast Iron, polymer or fiberglass access covers
- Remote suction



Proceptor is code compliant in every municipality in North America
Zurn Green Turtle stands behind Proceptor for 30 years

ZMKTG700-18



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