

Retroceptor™

In-Kitchen Hydromechanical Grease Interceptors

20
year
warranty



Non-removable baffles engineered to create an elongated, unrestricted and highly effective flow pattern that promotes efficient grease separation.

Industrial-style gasket and built-in, non-removable thumb screws almost totally eliminate the escape of bad smells into the kitchen from captured grease.



Yes, We Built The Better Trap

Zurn Green Turtle engineers developed a retrofit-friendly solution to replace failing metal hydro mechanical grease traps. The mission was to create an interceptor that capitalized on the strengths of currently available in-kitchen products while improving performance and operational attributes in several key areas. The result is a light, compact, easy-to-retrofit system called Retroceptor™.

The Enemies? Rust and Smell.

Food waste grease and solids, when stored, create an extremely corrosive and smelly environment. Typical metal traps are made of the wrong materials for the capture and storage of acidic food grease.



High Performance

Retroceptor utilizes a patented flow configuration that splits, dampens, and elongates the incoming flow of wastewater. In everyday terms, this means there is no short-circuiting or channeling of flow within the system. By preventing turbulence, eliminating re-mixing, and providing maximum residence time per unit volume, Retroceptor creates an optimal environment for in-kitchen grease separation.

Installation Flexibility

The unique flow pattern in the Retroceptor allowed Green Turtle to design a system that easily fits in confined spaces typically available in a commercial kitchen. Additionally, the dimensions of the Retroceptor fall well within the footprint of most competitive metal grease traps. Green Turtle has a system available to replace that rusted metal trap regardless of where it is currently installed – under sink, next to sink, or in-floor.

Built To Last

Retroceptor is constructed of engineered polymers that were specifically chosen for long life under harsh conditions. Gone are the days when a commercial kitchen operation has to replace a leaky, rusted, broken metal trap every two to three years. Retroceptor will be the last grease trap a kitchen will ever need.

Retroceptor is made of polymers that never break down. **Guaranteed.**



CAN 877.966.9444

GREENTURTLETECH.COM



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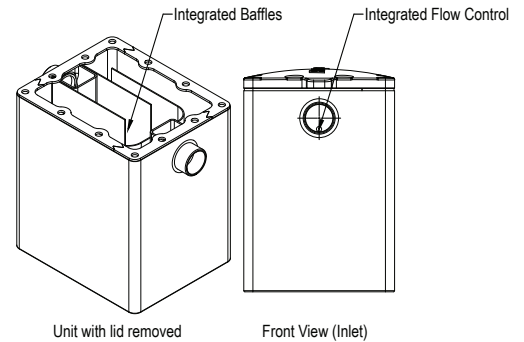
Anywhere food is prepared 

Standard Height

| Model | Dimensions L x W x H (in) | Weight (lbs) | Max Grease Capacity (lbs) | Flow Rating (USGPM) |
|--------|------------------------------|--------------|------------------------------|------------------------|
| RC 25 | 24.1 x 16.5 x 24.4 | 35 | 50 | 25 |
| RC 35* | 24.1 x 16.5 x 24.4 | 35 | 70 | 35 |
| RC 50* | 37.7 x 24 x 23 | 71 | 100 | 50 |

*PDI Certified

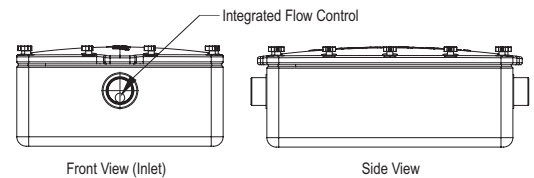
All configurations and options available at:
greenturtletech.com/infohub



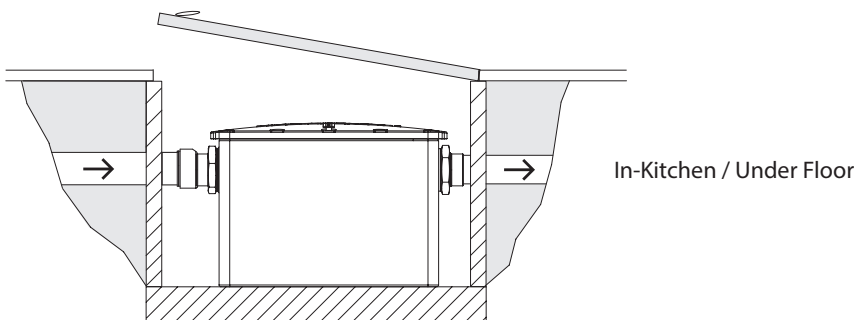
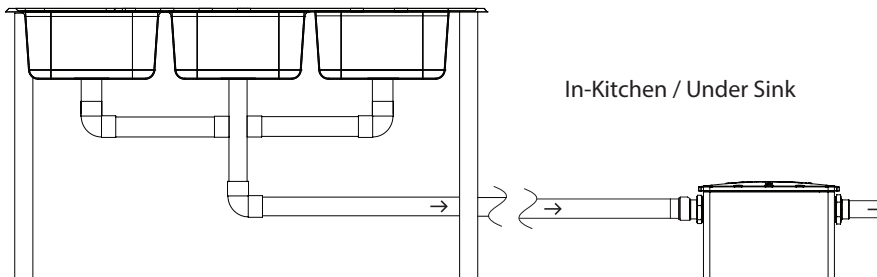
Low Profile

| Model | Dimensions L x W x H (in) | Weight (lbs) | Max Grease Capacity (lbs) | Flow Rating (USGPM) |
|----------|------------------------------|--------------|------------------------------|------------------------|
| RC 25LP | 35 x 26 x 12.6 | 35 | 50 | 25 |
| RC 35LP* | 35 x 26 x 12.6 | 42 | 70 | 35 |

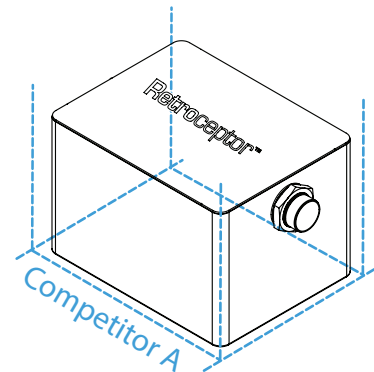
*PDI Certified



Installation Flexibility



With a size that bests the competition in most dimensions, Retroceptor is perfect for tight kitchens or retrofit installs in older facilities



3 Models are PDI Certified

Zurn Green Turtle stands behind Retroceptor for 20 years

ZMKTG710-06



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