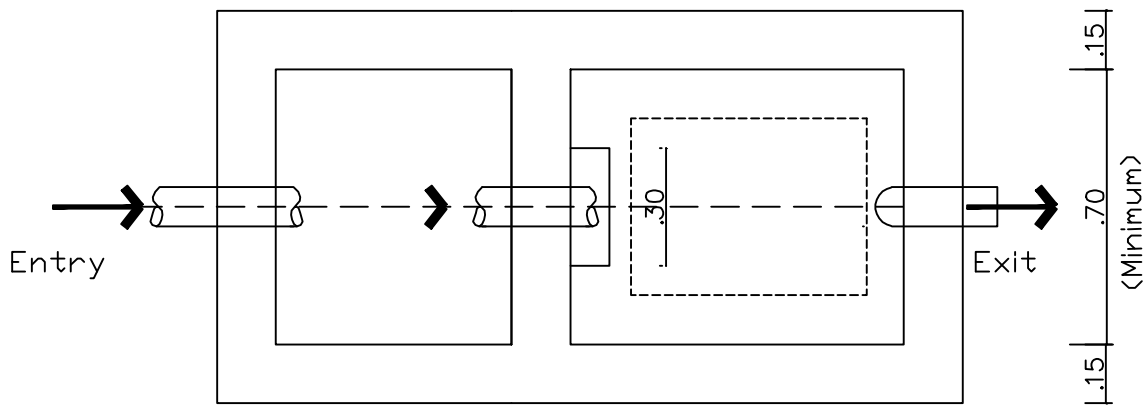
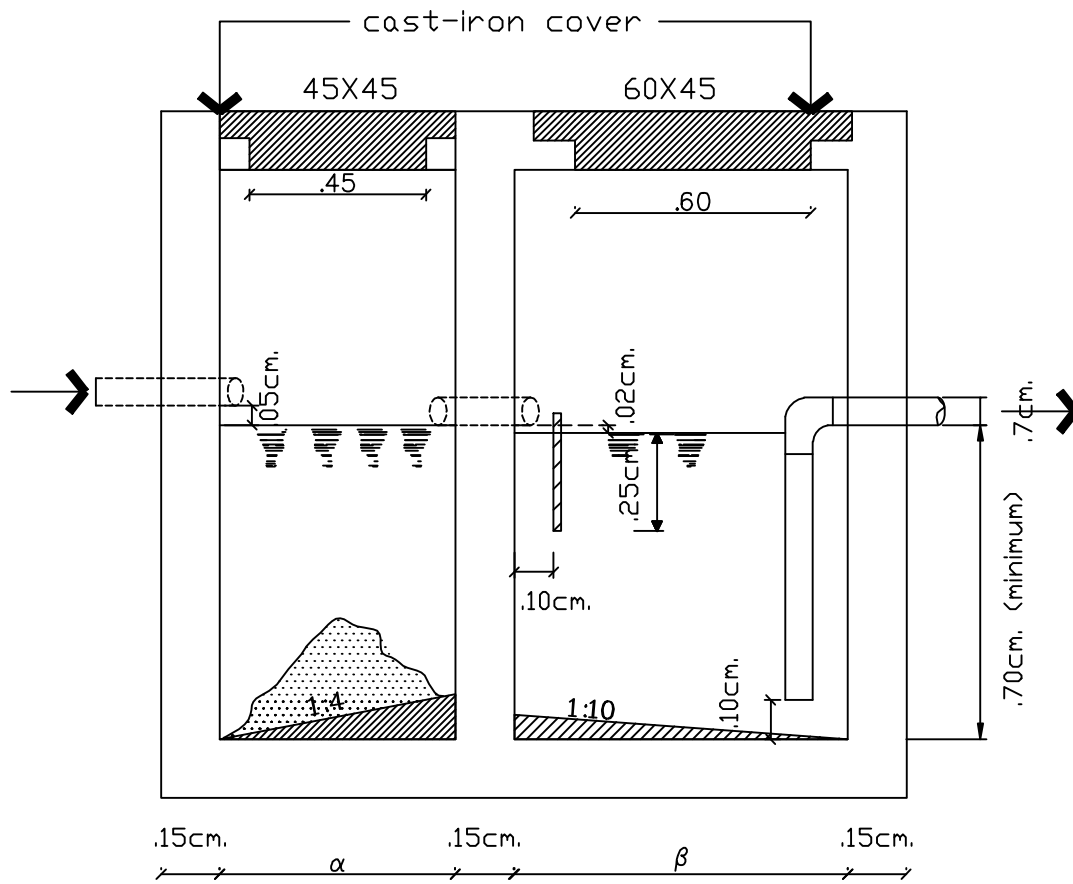


TYPICAL DRAWING OF GREASE TRAP

(fat, oil and grease)



PLAN VIEW



SECTION VIEW

NOTES:

1. Ventilation is necessary
2. The chamber must be watertight
3. This type of grease trap is used only for fat oil and grease such as butter, cooking grease, oil, olive oil, etc.
4. It should be suitably dimensioned and placed in restaurants, confectioneries, bakeries.
5. In the case of fishsale shops is not recommended. Instead the placement in the first manhole of a mesh sieve withholding of solid remains is recommended