

ENGINEERED

GREASE INTERCEPTORS

WyunaSep



FOR ALL APPLICATIONS



WyunaSep GreaseTraps come in a range of sizes relative to the through-put of water needed. They are designed to fit under standard sized work benches. If however space is an issue all our units are manufactured from rust free stainless steel and can be located externally.

Specified Equipment

The WyunaSep WSG series Grease traps proposed will be in accordance with client's or project's provided. This type of Grease Traps has been successfully used in a wide range of applications e.g Restaurants, Ice Cream Shops, Coffee Shops, Cafeterias, Deli's, Bucher Shops, Bakeries, Convenience Stores, Motels, Hotels, Schools, Day Cares, Etc.

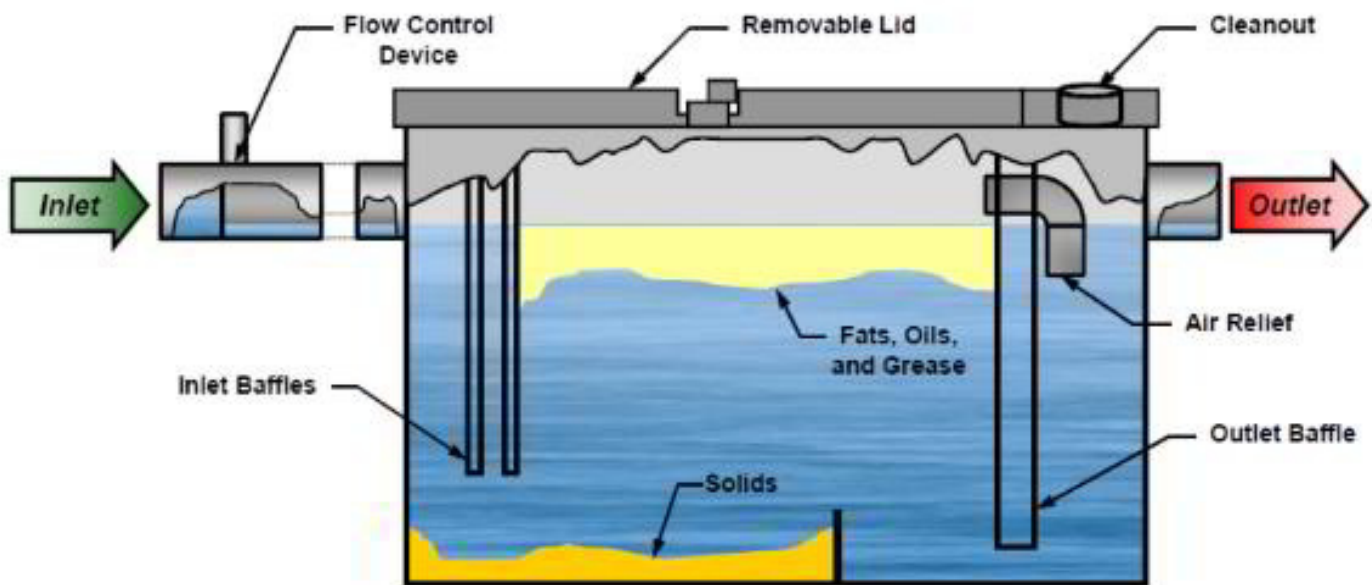
Installation Simplicity

WyunaSep has supplied many separator systems for customers worldwide. Through this experience WyunaSep has designed the system to allow for simple and low cost installation. The above ground system is produced with quality material allows for easy installation on a concrete pad /floor which eliminates the need for additional work.

Experience and Support

WyunaSep has a long history of supplying Grease Traps and oily water separator equipment. Through this history WyunaSep has comprehensively supported its customers. To achieve this WyunaSep has an installation assistance line that will allow our engineers to provide you information and advice from the time of order until commissioning.





Grease traps work on the basic principle that FOG's (Fats, Oils & Grease) float on water and solid particles sink. The inflow of waste water from the sinks is slowed by a restrictor plate, giving time for the separation of fats, oils, grease's, water and food particles within the unit.

A baffle on the outlet prevents FOG's from flowing directly through the unit. Thus these FOG's are retained within the unit along with food particles and clean water flows under the baffle through the unit to drain. The retained waste collected within the unit can be easily removed at regular intervals using the removable fine mesh filter. From the interceptor, in Wyunasep - separated FOG can be collected in HDPE 10 ltr can.



Ease of Installation

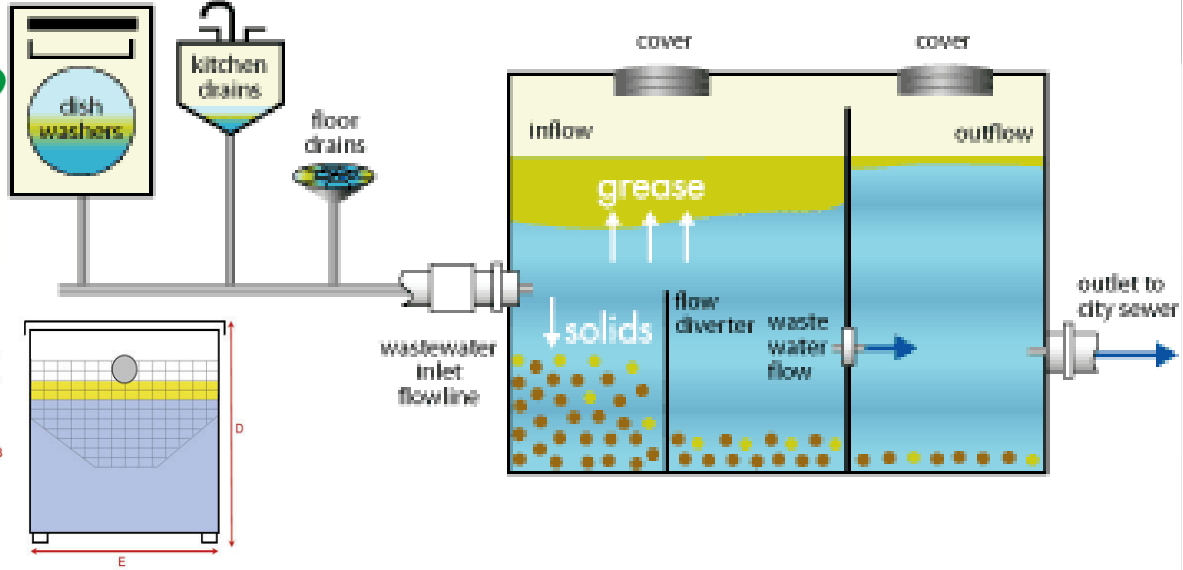
The FOG interceptor system selected for your project should be designed to minimize complexity and cost of the installation. Any excessive installation requirements could cause delays to the project and cost over runs.

Meeting Design Specifications

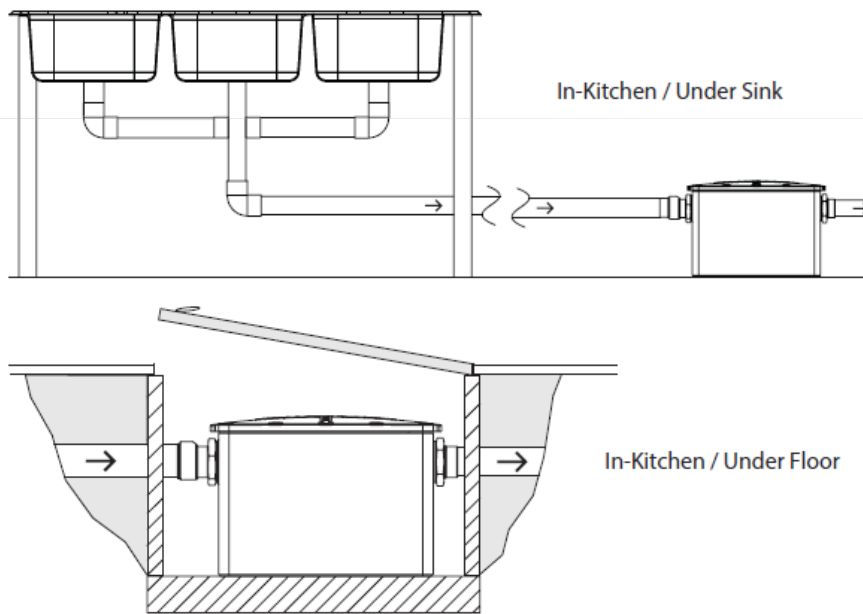
Extensive design work for such projects/applications has previously been carried out by the design engineers who have specified a FOG treatment system which best addresses client's requirements. The treatment system you select for your construction package should conform as closely to this specification as possible to avoid additional variation and approval processes.

Vendor Experience and Support

On such projects the FOG Interceptor (Grease Trap) equipment should be supplied by a vendor with extensive experience dealing with such projects to ensure that the selected equipment fits seamlessly with the other infrastructure components of the project.



Installation Flexibility



The size / flow rate is the most important factor when choosing your grease-trap. The below chart is an excellent guide to what size you may need. Alternatively, if you are unsure contact us at info@wyunasep.com or wyunasep@gmail.com

Model	Flow Rate	Application	A	B	C	D	E
WSG 375	35 Litres	1 Small Commercial Sink + Small Dishwasher	240	235	375	300	300
WSG 450	40 Litres	1 –2 Small Commercial Sinks + Dishwasher	240	235	450	300	300
WSG 650	60 Litres	1 –2 Medium Commercial Sinks + Dishwasher	240	235	650	300	300
WSG 700	70 Litres	1 –3 Medium Commercial Sinks + Dishwasher	240	315	700	300	400
WSG 500	80 Litres	1 –3 Medium / Large Commercial Sinks + Dishwasher	320	315	500	400	400
WSG 800	120 Litres	2 - 3 Medium Commercial Sinks + Dishwasher	320	315	750	400	400
WSG1000	160 Litres	2 Large Commercial Sinks + Dishwasher	320	315	1000	400	400
WSG1250	250 Litres	Multi Sinks + Dishwasher	320	315	1250	400	500