# COMMERCIAL 

Dimensional Data (inches and [mm]) are Subject to Manufacturing Tolerances and Change Without Notice


| Product | 'A' \& 'B' Inlet/Outlet | $\begin{gathered} \text { Flow Rate } \\ \text { G.P.M. } \\ {[\mathrm{L} \mathrm{M}]} \end{gathered}$ | Grease Capacity Lbs. [kg] | Liquid Holding Capacity Gal. [L] | Dimensions In Inches |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  |  | C | D | E | F | G |
| _GT2702-04 | 2 [51] FEMALE NPT | 4 [15] | 8 [4] | 1.5 [5.7] | 9-1/2 [241] | 2 [51] | 2 [51] | 15 [381] | 10 [254] |
| GT2702-07 | 2 [51] FEMALE NPT | 7 [26] | 14 [6] | 4.6 [17.4] | 11 [279] | 3-1/4 [83] | 3-1/4 [83] | 20 [508] | 14-1/2 [368] |
| GT2702-10 | 2 [51] FEMALE NPT | 10 [38] | 20 [9] | 6 [22.7] | 12 [305] | 3-1/2 [89] | 3-1/2 [89] | 23 [584] | 14-1/2 [368] |
| GT2702-15 | 2 [51] FEMALE NPT | 15 [57] | 30 [14] | 10.2 [38.6] | 13 [330] | 3-1/2 [89] | 3-1/2 [89] | 23 [584] | 19-1/2 [495] |
| GT2702-20 | 2 [51] FEMALE NPT | 20 [76] | 40 [18] | 15 [56.8] | 14 [356] | 3-1/2 [89] | 3-1/2 [89] | 29 [737] | 19-1/2 [495] |
| GT2702-25 | 3 [76] FEMALE NPT | 25 [95] | 50 [23] | 20.8 [78.7] | 17 [432] | 4 [102] | 4 [102] | 32-1/2 [826] | 19-1/2 [495] |
| GT2702-35 | 3 [76] FEMALE NPT | 35 [132] | 70 [32] | 26.1 [98.8] | 18 [457] | 4 [102] | 4 [102] | 32-1/2 [826] | 22 [559] |
| GT2702-50 | 3 [76] FEMALE NPT | 50 [189] | 100 [45] | 35.5 [134.4] | 18 [457] | 4 [102] | 4 [102] | 37 [940] | 25 [635] |

## GT2702 Grease Interceptor

Recommended for removing and retaining grease from wastewater in kitchen and restaurant areas where food is prepared. Constructed of non-corrosive polyethelene, the interceptor handles continuous temperatures to $212^{\circ} \mathrm{F}$. Trap is furnished with NPT connections, removable flow diffusing baffles and external vented flow control device.

