

WWW.CBEBVI.COM

Automatic & Passive Grease Interceptors



Ashland PolyTrap[®] 4800 Series Grease Interceptors

*PolyTrap[®]
Grease
Interceptors*

The most
advanced
to allow removal
technology. No
moving, no
cleaning, no
and easy to
The PolyTrap[®]
4800 Series
line is approved
by NSF and
by NSF and
NSF. The PolyTrap[®]
is available
in stainless steel
and is suitable
for all
applications
in
a
system.



Installation - Cleaning - Removal - Disposal - Inspection - Maintenance - Monitoring - Start-up Costs -
Sinks - Drains - Grease Traps - Grease Interceptors - Grease Interceptors - Grease Interceptors - Grease Interceptors

CARIBBEAN BASIN ENTERPRISES, (BVI) Ltd.

7826 Eastern Avenue N.W. Suite #203,

Washington DC 20012,

Tel. (202) 829-4301, Fax (202) 829-2086

Visit CBE online: www.cbebvi.com

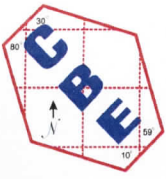
Admiralty Estate Complex, Road Town,

Tortola, British Virgin Islands

Tel. (284) 494-4345, Fax (284) 494-6194

E-mail CBE at: cbecarvin@cbebvi.com

Ask for: Carvin Malone



Featuring

Automatic & Passive Grease Interceptors



Automatic Grease Interceptor

Specials! Specials! Specials! AUTOMATIC GREASE INTERCEPTORS

	List Price	CBE FOB USA
AGI-20 [20 gpm]	\$4,210	\$3,995
AGI-25 [25 gpm]	\$4,800	\$4,510
AGI-30 [30 gpm]	\$5,000	\$4,660

Factory: Friedens PA
USA inland to Miami included
Offer valid until August 31, 2009

Restaurants, commercial and institutional kitchens generate fats, oils and grease that can clog drainage, if allowed to enter municipal sewer systems. Grease Interceptors are designed to intercept and remove large quantities of fats, oils and grease. The automatic interceptors are relatively small, allowing installation in a kitchen under sink or other limited space. Passive interceptors typically are located outside a building near the source of the wastewater and buried below grade to intercept the building kitchen's waste from all sources.

Specials! Specials! Specials! PASSIVE GREASE INTERCEPTORS & FLAT SCREEN STRAINERS

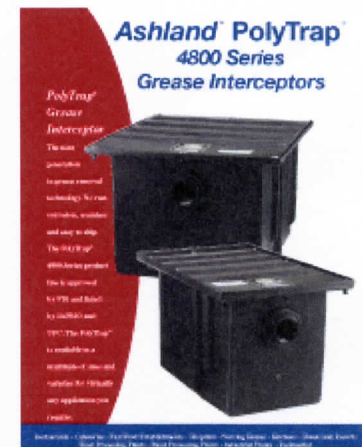
	List Price	CBE FOB USA
LOWE PGI-1000	\$9,225	\$8,750
Flat Strainer FS-2	\$1,675	\$1,595
APT-4820	\$ 695	\$ 625
APT-4835	\$1,085	\$ 975

Factory: Friedens PA
USA inland to Miami included
Offer valid until August 31, 2009



Passive Interceptor [240 to 50,000 gals.]

Passive Interceptor [4 to 350 gals.]



CARIBBEAN BASIN ENTERPRISES, (BVI) Ltd.

7826 Eastern Avenue N.W. Suite #203,
Washington DC 20012,
Tel. (202) 829-4301, Fax (202) 829-2086
Visit CBE online: www.cbepvi.com

Admiralty Estate Complex, Road Town,
Tortola, British Virgin Islands
Tel. (284) 494-4345, Fax (284) 494-6194
E-mail CBE at: cbecarvin@cbepvi.com Ask for: Carvin Malone

GreaseStopper®

Automatic Grease Interceptors Models 15 - 100



Highland Tank®
Lowe Engineering



Digital Timer is preset at the factory and can easily be reprogrammed for specific site conditions and requirements.

Listings and Approvals

Designed and constructed in accordance with Underwriters Laboratories UL430 Standard (Control Number 1D42).

Tested by Chemir Analytical Services to conform to PDI G101 and certified to ASME A112.14.3 & 14.4.

IAPMO Research and Testing, Inc.
Certificate of Listing (UPC)

City of New York Material and Equipment
Acceptance - MEA No. 251-91E2

Massachusetts State Plumbing Code - CMR-248

Foxwoods Resorts Casino Vendor I.D. MPGE#6451

New Jersey Casino Control Commission
Vendor I.D. NO. 02066

Washington Suburban Sanitary Commission (WSSC)

U.S. Patent #'s 4,051,024, 4,268,396, 5,030,357

Canadian Patent # 1,097,227

U.K. Patent # 1,584,095



LISTED

1D42

WASTE DISPOSER

GreaseStopper® Automatic Grease Interceptors

Lowe Engineering GreaseStopper® (GS) Automatic Grease Interceptors are designed to intercept and remove large quantities of fats, oils, and grease (FOG) discharged from food service facilities and large commercial/institutional kitchens, which might interfere with the proper drainage and treatment of municipal wastewater.

Model GS Automatic Grease Interceptors are relatively small, allowing installation in a kitchen under a sink or other limited space. Model GS Automatic Grease Interceptors incorporate an electrically powered grease-skimming device.

During operation, the grease is separated by gravity floatation. Since grease is lighter than water, it floats and can be skimmed off the top surface of the water on a time or event controlled basis. The skimmed grease is essentially scraped or wiped from the skimmer surface, removed from the interceptor, and collected in a waste disposal container. The accumulated grease and oils can be disposed of or recycled. GS units ship with a UL-Approved, heavy-duty plug for use with a properly installed GFI outlet, according to appropriate electrical code. The plug can be removed for direct wiring if required by authority having jurisdiction.

Proven Performance

- Recovers, removes and recycles fats, oils and grease.
- Extremely low maintenance - only one moving part!
- Quality design and construction
- The Lowe Engineering Automatic Grease Interceptor - The Original Automatic - Still the best available interceptor!

Ashland® PolyTrap®

4800 Series

Grease Interceptors

PolyTrap® Grease Interceptor

The next generation in grease removal technology. No rust, corrosion, seamless and easy to ship.

The PolyTrap® 4800 Series product line is approved by PDI and listed by IAPMO and UPC. The PolyTrap® is available in a multitude of sizes and varieties for virtually any application you require.



Restaurants - Cafeterias - Fast Food Establishments - Hospitals - Nursing Homes - Kitchens - Hotels and Resorts
Food Processing Plants - Meat Processing Plants - Industrial Plants - Residential

Highland Passive Grease Interceptors

For Aboveground and Underground Applications



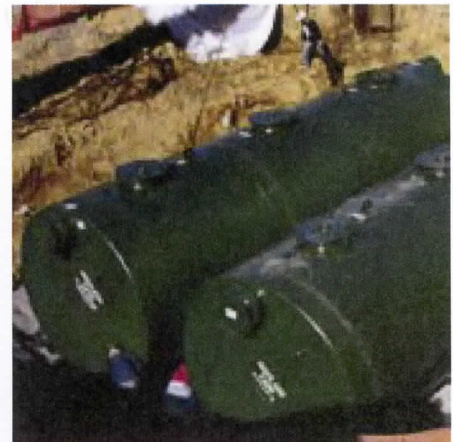
Highland Tank[®]
Low Engineering



Single Basin



Double Basin



Triple Basin

Highland Passive Grease Interceptors (PGI)

Highland's Passive Grease Interceptors help restaurants and food service facilities comply with the EPA Sewer Pretreatment Regulations! Highland PGI are gravity-based grease interceptors designed to intercept and remove large quantities of sewer clogging fats, oils, and grease (FOG) that might interfere with the proper drainage and treatment of municipal wastewater. These large capacity interceptors have much more retention time, storage capacity, and require much less maintenance by the food facility personnel than smaller capacity indoor grease traps. In addition, Highland PGI are lighter than traditional concrete units, resulting in lower delivery, crane rental, and installation costs.

Highland PGI are highly efficient and meet or exceed all municipal FOG discharge regulations. Their design, construction, and sizing conform to recognized plumbing codes, including those with 30 minute retention times.

Higher Performance Than Competitive Units!

Highland's easy to install interceptors are typically located outside a building near the source of the discharge. They are buried belowground to receive the gravity flow from all grease or solids receiving kitchen fixtures and drains.

Like Highland's patented oil/water separators, our PGI contain specially designed internal baffles designed to reduce flow turbulence and accelerate the separation process. This exclusive "Diffusion and Switchback Baffling System" permits the interceptor to retain wastewater long enough for the liquefied grease to separate, cool, and congeal.

The interceptor is divided into multiple compartments. Solids sink to the bottom and collect at the sludge baffles. The grease floats to the surface and accumulates at the grease dams, leaving clearer water beneath as the discharge. Regular inspections determine the thickness of the grease and solids layer. Grease is pumped out through the top quick-opening manways. The cylindrical design is easier to clean than flat bottom interceptors. During pumpout, all the solids and liquids flow to the bottom centerline, right to the suction hose!

Advantages

- Large volumes with long retention times, even 30 minutes!
- "Diffusion and Switchback Baffling System" results in better performance.
- Pressure tested for tightness.
- Lighter and easier to install than similar sized concrete units.
- Easy to clean! Solids and liquids flow to the bottom centerline, right to the suction hose!
- State of the art exterior corrosion protection system with 10-year warranty.
- Heavy-duty interior high temperature, acid resistant lining.
- Large manways for inspection, maintenance, and access.
- Conforms to IAPMO - PS - 80 - 2006.

Pre-Strainer Flat Strainer Basket

Economical and Effective Pre-Treatment



Flat Strainer Basket

The Lowe Engineering Flat Strainer Basket (FSB), pre-strainer is designed to eliminate the garbage disposal and reduce the amount of coarse and fine solids entering the building's interior piping infrastructure.

The pre-strainer design allows the unit to adapt to any sink application with over 4" of height adjustment.

FSBs are fabricated using 14 gauge, 304 stainless steel. All other components - legs, couplings, etc. are made of stainless steel for durable, long-lasting performance. Standard construction includes a see-through, plexiglass lid/cover and left or right outlet ports to provide adaptability for retrofits, municipal compliance, new construction or the start of a pre-treatment train.

The removable tray dewateres solids for easy disposal as solids waste or for composting. Foot pegs permit minimal adjustment and facilitate leveling. FSBs can be custom sized to meet your specific needs is available.

HOW TO SIZE AN ASHLAND POLYTRAP

(Sizing Chart Provided by PDI Guide Lines)

Steps	Formula	Example
1	Determine cubic content of fixture by multiplying length x width x depth	A sink 48" long by 24 by 12" deep. Cubic Content: $48 \times 24 \times 12 = 13824$ cu. in.
2	Determine capacity in gallons 1 Gal. = 231 cu. In.	Contents in gallons: $13,824/231 = 59.8$ gal.
3	Determine actual drainage load. The fixture is normally filled to about 75% of capacity with water. The items being washed displace about 25% of the fixture content, thus actual drainage load = 75% of fixture capacity.	Actual drainage load $59.8 \times 0.75 = 44.9$ gal.
4	Determine flow rate and drainage period. In general, good practices dictate a one minute drainage period, however, where conditions permit, a 2 minute drainage period is acceptable. Drainage period is the actual time required to completely drain the fixture. Flow rate = Actual Drainage Load/Drainage Period.	Calculate flow rate for one minute period: $44.9/1 = 44.9$ GMP flow rate. Calculate flow rate for two minute period: $44.9/2 = 22.5$ GPM
5	Select interceptor from Ashland Polytrap literature which corresponds to the flow rate calculated. NOTE: Select next larger size when flow rate falls between two sizes listed.	For one min. period: 44.9 GPM requires PDI size "50". For two min. period: 22.5 GPM requires PDI size "25".

Dishwashers: A separate grease interceptor is recommended for each commercial dishwasher. The size of the interceptor is determined by the GPM discharge rate of the dishwasher as specified by the manufacturer. Select proper interceptor of equivalent or higher rate from Ashland Polytrap literature.

Multiple Fixtures: Where a single interceptor serves multiple fixtures, Calculate the total capacity of all fixtures; establish the maximum number of fixtures that may be drained simultaneously and apply factor to the total capacity to determine maximum simultaneous capacity. Then proceed with sizing and selection of interceptor using sizing formula provided above.

**** IT IS INSTALLERS RESPONSIBILITY TO CHECK LOCAL PLUMBING CODES!**