



Retroceptor® Hydromechanical Grease Interceptors

Work Well So There's No Smell



Our hydromechanical grease interceptors can stand the heat...fats, oil and grease with fast-acting performance. Retroceptor is tough on FOG, yet easy to retrofit or install. The compact design fits within confined spaces, like under the sink. Its corrosive-resistant construction keeps the system intact, so not only is it out of sight, it's always without a scent.

Handles Everything Under the Kitchen Sink

Whatever is left over won't take over your customer's kitchen. Retroceptor utilizes a patented flow pattern to capture and trap FOG without fail - no short-circuiting of flow or scouring of pollutants already captured.

Retroceptor holds a high volume and handles a rapid flow rate. Plus, by preventing turbulence, there's no risk of scouring. It's an optimal solution for c-stores, coffee shops, and small food establishments.

Material Matters Too

Food waste, grease and solids create an acidic environment, causing most materials, such as metal, to corrode and allowing odor to escape. Constructed of proprietary polymer, Retroceptor won't rust, leak, or clog, even when it is up against large volumes of highly corrosive food waste.

The industrial-style lid gasket and non-removable thumb screws keep odors on lock down and out of food prep areas. Your customers won't experience fouling or slippery floor conditions from a leaky system.



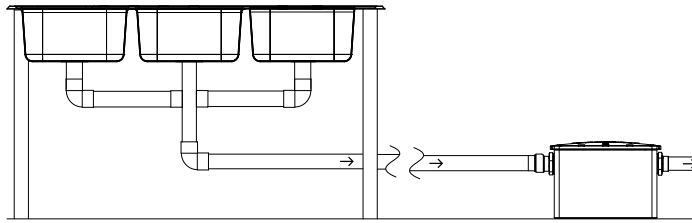
Install With Confidence

Retroceptor's compact footprint makes it ideal for retrofit projects. The lightweight commercial-grade design installs no problem, yet endures rigorous environments. Commonly used in kitchen and restaurant applications, systems install under the sink, next to the sink, or in-floor.

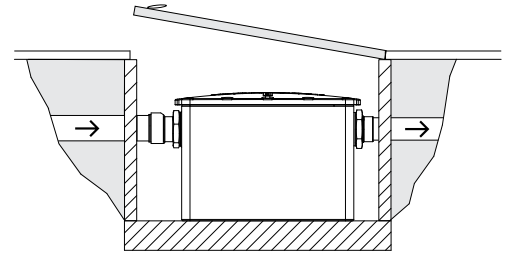
Best of all, every unit comes with a 20-year warranty. You'll leave with your system and reputation intact for years to come.

Retroceptor Hydromechanical Grease Interceptors

Installation Options

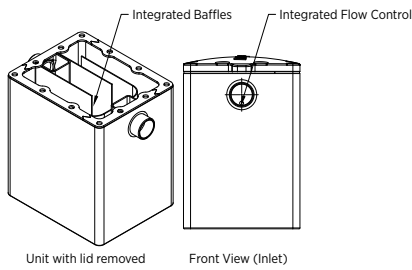


In-Kitchen / Under-sink



In-Kitchen / Under-floor

Standard Height

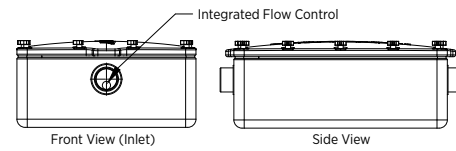


Unit with lid removed

Front View (Inlet)

MODEL (U.S. GAL)	DIMENSION L X W X H (IN.)	WT. (LB)	RATED GPM	GREASE CAPACITY (LB)
RC 35*	24.1 x 16.5 x 24.4	35	35	70
RC 50*	37.7 x 24 x 23	71	50	100

Low Profile



Front View (Inlet)

Side View

MODEL (U.S. GAL)	DIMENSION L X W X H (IN.)	WT. (LB)	RATED GPM	GREASE CAPACITY (LB)
RC 35LP*	35 x 26 x 12.6	42	35	70

*PDI certified



Trade up or wait for it to break down. Install a Retroceptor in-kitchen interceptor that will pan out years down the line.