

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



Serviceable Bulk Head Fittings available in 2" and 3".



"D" Ring gaskets on covers.



All Units include flow control, shipped inside.



PDI Certified, IAPMO and UPC listed.



Shown in grey to illustrate baffle design.

PolyTrap® unique features include:

- Scientifically placed, removable baffles.
- Flow control device.
- Internal air-relief.
- Complete inlet and outlet connections with standard female NPT threads.
- D-ring sealing gasket between cover and tank.
- Matching cover with low pressure bolts in stainless steel.
- Easy-to-read installation instructions.
- Strong and durable, yet light in weight to make handling and installation less demanding.
- Products can ship via UPS.

UPC®

UPC Listed by IAPMO and many local and state authorities



- **Certified** to the exacting standards of PDI.
- **Listed** by other local code authorities and national standards groups such as **IAPMO** and **UPC**.
- **PolyTrap®** is **Superior** to metal, fiberglass, or specially treated materials that are promoted as “preventing corrosion”. PolyTrap® grease interceptors include a completely integrated surface guaranteed not to corrode, chip, peel or leach.
- **Leak-proof**, seamless constructed tank, manufactured with high-quality material that provides enhanced stiffness in combination with impact resistant properties.
- **Lightweight**, easy to handle and install – yet durable and sturdy to withstand the most rigorous applications of the plumbing industry.
- The unique resin used allows for use in applications requiring high temperature continuous service. No comparable material like it.
- Smooth, non-stick surface allows for easier and more complete cleaning, **Stay Clean Looking**.
- Surfaces discourage bacteria build-up.
- High value for you – the customer.
- **Fast Delivery**, in stock.
- Can be used on floor or in ground flush to floor.
- Can be shipped one at a time anywhere for very low cost compared to metal competitors.



Options and Considerations for ordering

- All dimensions are nominal and may vary from table.
- 4800 Series models include flow control device.
- non-skid surface strips for cover on sizes 4820 and up.
- Special HD Diamond Plate cover over-lays are available for high traffic areas.
- All units include removable baffle and internal air-relief.
- * Check on code approval status & availability.

DATA ON DIMENSIONS & SPECIFICATIONS



Model Number		4807	4810	4815	4820	4825	4835	4850	75*	Larger
Flow Rate		7	10	15	20	25	35	50	75	CALL
Grease Capacity (lbs.)		14	20	30	40	50	70	100	150	
Approximate Dimensions (inches)	A	20	23	23	29	32.5	32.5	37	44	
	B	14.5	14.5	19.5	19.5	19.5	22	25	25	
	C	11	12	13	14	17	18	18	24	
	D	3.25	3.5	3.5	3.5	4	4	4	4	
Nom. Wall Thickness (in.)		3/16	3/16	3/16	3/16	3/16	3/16	3/16	3/16	
Approximate Weight (lbs.)		15	18	25	30	35	40	50	64	
Standard Inlet/Outlet (in.)		2	2	2	2	3	3	3	3	
Liquid Holding Capacity (gal)		5.6	7.3	12.1	17.6	24.8	30.0	40.5	61.8	

* This size not recognized yet by PDI/UPC/IAPMO

Call about larger high capacity units.
Also available: Interceptors for solids, lint, hair and acid neutralizing tanks.



World Wide Factory Sales and Distribution

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**Ashland® Trap Distribution
Company**

UPC®

UPC Listed by IAPMO
and many local and state
authorities



Ashland® and PolyTrap® are Registered Trademark

Restaurants

Cafeterias

Fast Food Establishments

Hospitals

Nursing Home Kitchens

Hotels and Resorts

Food Processing Plants

Meat Processing Plants

Industrial Plants

Residential



Made in the U.S.A.

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