

Dehuxxe **SUS 304 BA GREASE TRAP**



Model	Volume (L)	Width (mm)	Length (mm)	Height (mm)
DGT 42	42 L	310	438	310
DGT 120	120 L	390	620	515

Who Needs a Grease Trap?



✓ Food & Beverage Industry

- Restaurants
- Kopitiam
- Bakeries

✓ Food Processing Industry

- Meat Processing Plants
- Dairy Production
- Food Manufacturing

✓ Commercial Kitchens

- Hotels
- Central Kitchens.
- Canteens



Why Do You Need A Grease Trap ?



- ◆ **Stops Drain Blockage**
(Prevents grease from clogging your pipes.)



- ◆ **Maintains Hygiene & Safety**
(No bad smells, no pests, no mess.)

- ◆ **Reduces Maintenance Costs**
(Reduces expensive plumbing repairs.)



- ◆ **Compliance with Regulations**
(Required for restaurants and food businesses in selected states .)



Didn't Use



Did Used



- ✓ **Efficient**
- ✓ **Durable**
- ✓ **Eco-Friendly**
- ✓ **Grease Management Solution**



Nices

SUS 201 Penapis Minyak



Model	Kapasiti(L)	Lebar (mm)	Panjang (mm)	Tinggi (mm)
DNGT 42	42 L	310	460	310
DNGT 80	80 L	456	605	310
DNGT 130	130 L	505	605	457

Siapa Yang Memerlukan Penapis Minyak?

✓ Industri Makanan & Minuman

- Restoran
- Kopitiam
- Bakeri



✓ Dapur Komersial

- Hotel
- Dapur Pusat
- Kantin



✓ Industri Pemprosesan Makanan

- Loji Pemprosesan Daging
- Pengeluaran Tenusu
- Pembuatan Makanan

Mengapa Anda Memerlukan Penapis Minyak?



- ◆ **Menghalang Saluran Tersumbat**
(Mencegah minyak daripada menyumbat paip anda.)



- ◆ **Mengekalkan Kebersihan & Keselamatan**
(Tiada bau busuk, tiada perosak, tiada kekotoran.)

- ◆ **Mengurangkan Kos Penyelenggaraan**
(Mengurangkan kos pembaikan paip yang mahal.)



- ◆ **Pematuhan Peraturan**
(Diperlukan untuk restoran dan perniagaan makanan di negeri-negeri tertentu.)



Tidak Dipasang



Sudah Dipasang



- ✓ **Cekap**
- ✓ **Tahan Lama**
- ✓ **Mesra Alam**
- ✓ **Penyelesaian Pengurusan Minyak**

