For establishments where coffee is served, spent coffee grounds collecting in sink pipes will create backups. Costs related to kitchen downtime and plumber calls can be quite high. A single visit from a plumber to jet and unclog the pipes can cost several hundred dollars and quickly add up to thousands of dollars per year.

To address this problem, Green Turtle engineers developed a simple but effective solution that applies to any sink where coffee-making utensils are routinely washed and serviced. The solution is a one-time investment called Microceptor™.

Microceptor™

90% coffee grounds removed from waste water
High capacity capture
Durable polymer construction
Easy Maintenance
Simple under-sink installation

What is this thing?

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Why Microceptor?

Effective Simplicity

Microceptor was designed with simplicity and efficiency in mind. Its flow-through filtration system can be serviced and emptied by restaurant staff with very little effort or training, meaning there is no reason to interrupt kitchen productivity during the height of the day’s business. Kitchen staff can now dispose of coffee grounds in the trash as they normally should, and let Microceptor capture the rest of the grounds when rinsing out utensils and cups in the sink.

Microceptor, with its compact profile, fits directly under the sink. It is easily installed with the integral gasketed compression fitting - connect it under the sink and tie the outlet into the effluent piping.