

GS GREASE SEPARATORS

Lightweight rotational moulded HDPE construction

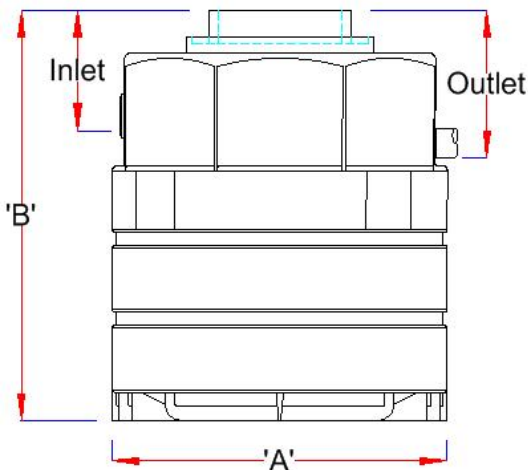
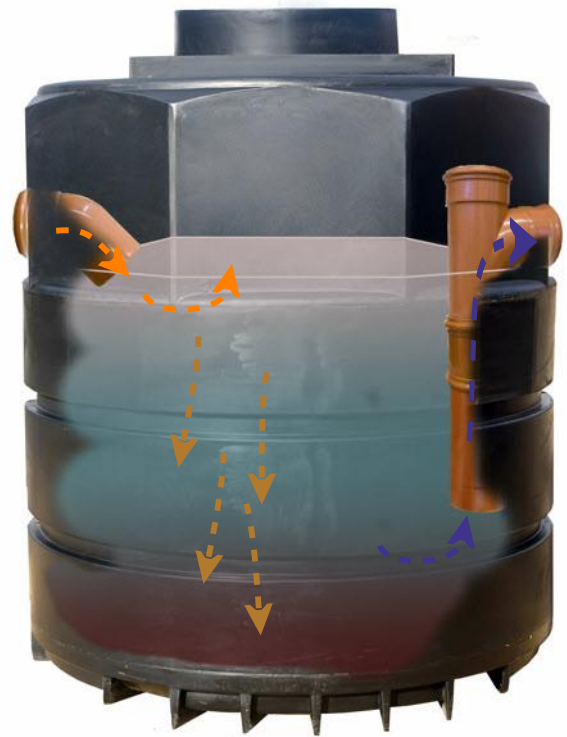
Designed for larger catering and meat processing facilities eg hotels and abattoirs

Separates and retains Fats, Oils and Greases (FOG's)

Settles high density solids

Promotes clean and free running drains

Conventional connections to Ø110 and Ø160mm pipework



Operating Characteristics



The GS range of grease separators provides a large volume of liquid to slow down the flow of hot greasy water.

This extended retention time permits suspended FOG's to cool and separate, floating to form a waste layer at the surface.

Larger solids and particles sink and settle to form a sludge layer in the base of the unit.

Baffles/dip pipes allow the cleaner stream of water to continue to flow to waste.

Sizes and Specification

Model reference	Working Capacity (litres)	Sludge Capacity (litres)	FOG Retention (litres)	Diameter 'A' (mm)	Height 'B' (mm)	Inlet invert (mm)	Outlet Invert (mm)	Pipe connections (mm)
GS1	1050	600	450	1,260	1,535	450	550	110/160
GS2	1800	1000	800	1,260	2,135	450	550	110/160
GS3	3000	1800	1200	1,560	2,170	500	560	110/160
GS4	5000	3000	2000	2,150	2,150	450	550	110/160



Cleaning & maintenance

The GS range of separators are designed for containment and NOT treatment. Secondary products and dosing systems are available introducing chemicals/enzymes that can break down the accumulated Fats, Oils and Grease.

Regrettably there is no definitive way of calculating the levels of solids and FOG that may enter the system given the variety of applications and influent from differing catering facilities.

Subsequently all passive grease traps require regular service and removal of accumulated **controlled**¹ waste for environmental disposal by registered waste carriers.

¹ Environment Agency classification

For smaller establishments and applications please refer to our GT and Jumbo Grease Trap range.

