

GREASE SEPARATORS

FOR EFFECTIVE REMOVAL OF FATS & GREASE
FROM WASTEWATER



60 YEARS OF
Expertise &
1955-2015 Innovation

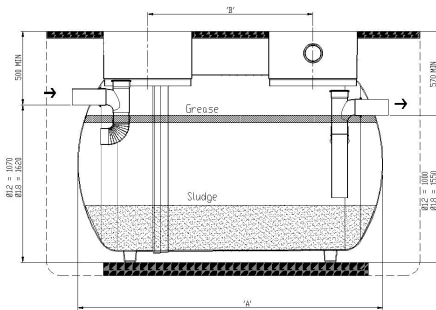
GREASE SEPARATORS

An effective and hygienic method of separating fat and grease from wastewater flow.

Grease separators are designed for small canteens and public houses, as well as for larger applications such as hotels and big restaurants.



GREASE SEPARATORS



INSTALLATION & OPERATION

Separators allow fats and grease to naturally separate out from water, allowing their removal prior to the drainage system. The separator should be installed close to the source of contamination before any foul waste can enter the drainage flow and to suit the expected liquid temperature.

FEATURES AND BENEFITS

- › Greatly reduces drain blockages, for maximum operational efficiency
- › Helps improve performance of septic tanks and field drains for best results
- › Prevents contamination of small sewage treatment plants, reducing risk of breakdown
- › Compliant with BS EN 1825-1
- › Protects mains drainage system from grease blockages

TANK	SEPARATOR MODEL	FLOW RATE (L/S)	DIMENSIONS (MM)		CAPACITY (L)	APPROX WEIGHT (KG)		SHIPPING HEIGHT (MM)	FALL ACROSS UNIT (MM)
			A	B		EMPTY	FULL		
Ø 1.2	NSG04	4	2072	1122	2000	120	1860	1570	70
	NSG06	6	3018	2068	3000	160	2820	1570	70
	NSG09	9	3895	2940	4000	190	3760	1570	70
Ø 1.8	NSG18	18	3231	2281	8000	300	7162	2120	70
	NSG24	24	4386	3436	11000	380	9885	2120	70

Larger sizes available on request.

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