

GREASE SEPARATOR SYSTEMS GS3.5, GS4 DATA SHEET

Designed for the separation and retention of FOG's in kitchens and catering establishments.



GS3.5

The GS3.5 unit has a larger capacity and is suitable for applications up to 3900 covers per day.

Designed for larger catering and meat processing facilities, e.g. hotels and abattoirs

Includes access/inspection cover

Material : Polyethylene, HDPE

PRODUCT OVERVIEW

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 solid particles sink and settle to form a sludge layer in the base of the unit



GS4

The GS4 is the largest unit in our range and is suitable for applications up to 5500 covers per day.

Designed for larger catering and meat processing facilities, e.g. hotels and abattoirs

Includes access/inspection cover

Material : Polyethylene, HDPE

SPECIFICATIONS

All measurements are in mm, unless otherwise stated.

- GS Range - Separators for larger applications over 600 covers

Range/Model	Covers per day	Sludge capacity ltrs	Std pipe size	Height inc cover	Width/Diameter	Length	Inlet/Invert
GS3.5	3200	2010	100	1940	2010	2070	450
GS4	5500	3000	100	2150	2150	2200	450

- 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 110mm and 160mm pipework

IMPORTANT INFO

These products will require regular inspection and maintenance including the removal of accumulated controlled waste for environmental disposal by registered waste carriers as per Environment Agency guidelines.

The GS range of separators are designed for containment and NOT treatment.