

GREASE TREATMENT - GS SYSTEMS DATA SHEET

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

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



GS1

The GS1 is designed for larger catering and processing facilities eg: hotels and abattoirs, and is suitable for applications up to 1150 covers per day.

Includes access/inspection cover
Settles high density solids

Material : Polyethylene, HDPE



GS2

The GS2 is a popular choice in this range and is suitable for applications up to 1900 covers per day.

Includes access/inspection cover

Unique hollow baffle and step design assists separation and retention

Material : Polyethylene, HDPE



GS3

The GS3 is a larger unit and is suitable for applications up to 2750 covers per day. Includes access/inspection cover. Designed for larger catering and meat processing facilities, e.g. hotels and abattoirs

Material : Polyethylene, HDPE

Range/Model	Covers per day	Sludge capacity ltrs	Std pipe size	Height inc cover	Width/Diameter	Length	Inlet/Invert
GS1	1150	600	100	1520	1260	1260	450
GS2	1900	1000	100	2100	1260	1260	450
GS3	2750	1800	100	2130	1560	1560	500

- GS Range - Separators for larger applications over 600 covers



OPERATING CHARACTERISTICS

