

# Grease Master Grease Separator

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● **DESCRIPTION:**

Stainless steel, biological grease separator with fully sealed lid.



● **APPLICATIONS:**

For installations in commercial kitchens at or near the sinks. Designed to separate grease at the source. Best used in conjunction with a Drain Doser Plus (see separate data sheet).

● **MATERIAL:**

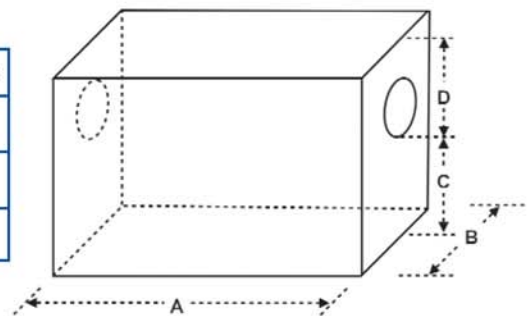
Laser cut, computer folded and fabricated in 304 stainless steel.

● **CONNECTIONS:**

Inlet and outlet connections are standard 110mm diameter, push fit compatible. Unit is supplied with 2 x 4" to 2" eccentric connectors compatible with solvent weld plastic.

● **SIZES:**

	Inlet/Outlet ø	A	B	C	D	Application
GMG100	110mm	600	450	250	200	1 - 2 Sinks
GMG120	110mm	750	500	300	200	2 - 3 Sinks
GMG230	110mm	950	650	375	200	3 + Sinks



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## ● LID SEAL:

Fully gasket sealed lid with countersunk stainless steel machine screws.

## ● SITING THE UNIT:

A grease separator should ideally be sited no more than 6 metres (the closer the better) from the last kitchen appliance emptying into it.

Providing the pipework falls are adequate this will reduce the likelihood of grease solidifying in the system before reaching the separator.

### **Note:**

1. We do not recommend that dishwashers/glasswashers are connected to this unit as the hot, caustic waste water can combine with fats and oils and flush them through the system seriously reducing its effectiveness. Fit a dedicated unit in this situation.

2. Waste from macerators and peelers may be discharged into a grease separator, however it should be noted that this will result in a rapid build-up of sludge, necessitating more frequent cleaning.

*If this is the case consider using a much larger unit. Please ask us about sizing.*

## ● VENTING:

Venting of the pipework is recommended. Fit an air admittance valve.

## ● CARE & MAINTENANCE:

**REGULAR CARE AND MAINTENANCE IS ESSENTIAL** to ensure a long and trouble free service life.

Filta Limited operates a comprehensive care and maintenance service including digestion product supply and planned maintenance visits.

## APPLICATIONS

These units are recommended for use in environments where grease is a problem i.e. commercial kitchens.

Dishwashers, Pot washers and Glass washers should NOT be connected as the waste from these will surcharge the grease separator and the chemicals will attach to the stored fat and flush it through the system.

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