

GREASE SEPARATORS

Designed for large commercial and industrial applications such as restaurants and hotels. With over 10 years' experience in separator research, design and manufacturing, our Klargester grease separators guarantee high performance and reliability. Use a grease separator as the perfect solution for separating fat and grease from larger commercial and industrial restaurants and hotels.



TECHNICAL INFORMATION

Tank diameter	Separator Model	Flow rate (l/s)	Tank length (mm)	Distance between necks (mm)	Capacity (L)	Shipping Height (mm)	Fall Across The Unit (mm)
1.2	NSG04	4	2072	1122	2000	1570	70
1.2	NSG06	6	3018	2068	3000	1570	70
1.2	NSG09	9	3895	2940	4000	1570	70
1.8	NSG18	18	3231	2281	8000	2120	70
1.8	NSG24	24	4386	3436	11000	2120	70

OVERVIEW

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

Designed in accordance with BS EN 1825-1

Protects mains drainage system from grease blockages
