GREASE SEPARATOR

Romast

TECHNICAL DATA SHEET / 7400778100

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PRODUCT DESCRIPTION

Grease separators RoMast are used in industrial and catering establishment where greater amounts of grease, oil, fats and other light liquids are flown into the kitchen drain or other outflows.

Waste water contaminated with grease must be purified and separated before it drains into the sewage systems or into the treatment plants.

Use of the grease separators is mandatory in major kitchens, hospitals, restaurant, slaughterhouses, cheese factories and other similar establishments.

In the grease separator, gravity and built in equipment ensure efficient separation of fats from water.

Free standing grease traps can be installed under the washbasin or in the basements, so we do not interfere with the construction work in the buildings. The grease trap is made of nature friendly polyethylene which can be 100 % recycled after use.

TECHNICAL DATA RoMast NG 0,25

ROTO GREASE SEPARATOR ADVANTAGES

- **High cleaning efficiency**
- Low maintenance costs
- **Long life service**
- Simple and fast installation
- **Fast delivery**
- **Made according to EU standards**
- Calming inlet pipe
- **Flat bottom of the tank**
- Easy access

Technical data	Values
Nominal flow	0,25 L / s
Total volume	100 L
Maximum grease amount	10 L
Installation	Underground or free standing
Dimensions L x D x H [mm]	530 x 530 x 420 mm
Diameter of revision opening	Φ 400
Material	Polyethylene [PE]
Inflow/outflow pipe diameter	DN 50
Standard	SIST EN 1825 – 1, 1825 – 2
UV resistance of material	Yes
Cover	PE walk-on cover up to 200kg
Water outflow	In sewage system or WWTP

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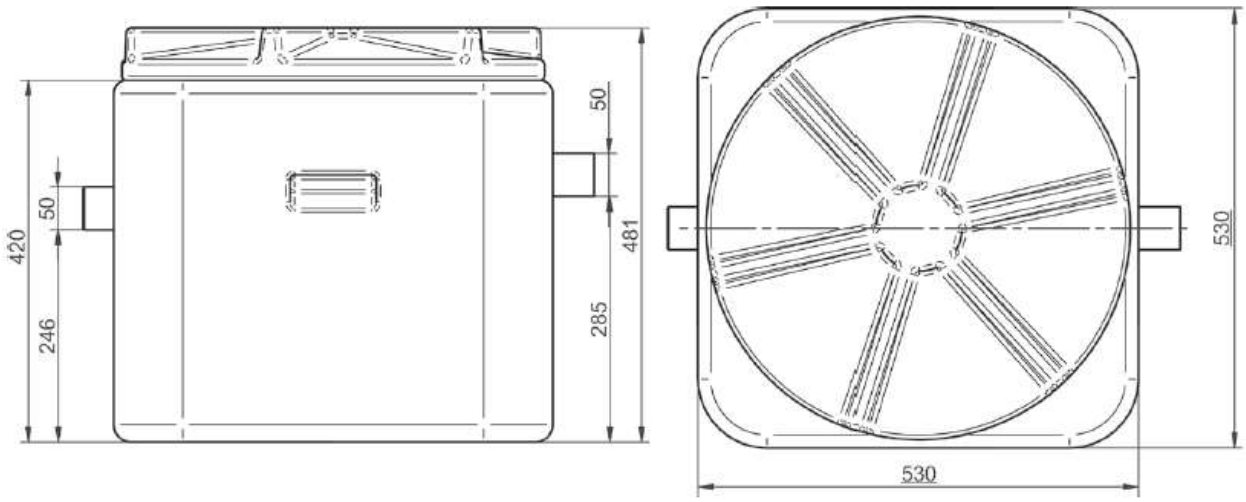

ADDITIONAL INFORMATIONS

INSTALLATION

Underground or free standing installation of the RoMast grease separators is fast and simple and does not require any construction work on the building. To install a free standing grease separator, a suitable location must be prepared and the inlet and outlet pipes connected.

OPERATION

Water contaminated with the grease flows into the grease separator. The inlet pipe knee ensures that the flow is slowed down. The separator has the function of catching the leftovers at the bottom and collecting grease at the surface. The water, separated from the fat, flows back into the sewer system through the lower positioned outlet pipe.

MAINTENANCE

The control in the fat separator must be carried out in accordance with the operating log. Maintenance of the grease separator involves removing sediment, grease and cleaning the tank. Cleaning of the separator is carried out by the authorized person to ensure that the waste is handled in accordance with legal regulations. The collected grease is removed through the PE cover on top.

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