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# GREASE SEPARATOR

ECODEPUR<sup>®</sup>, SG -ECO INOX

 Z. I. Casal dos Frades, 68  
2435-661 Seiça - Ourém

 T. +351 249 571 500  
F. +351 249 571 501

 W. [www.ecodepur.pt](http://www.ecodepur.pt)  
@. [geral@ecodepur.pt](mailto:geral@ecodepur.pt)



## PRESENTATION

**Grease Separator ECODEPUR® SG-ECO INOX** are made in stainless steel AISI 304 and their goal is the reception and treatment of fat wastewaters from the handling of food products in a domestic or industrial environment.

The quality of the final product is guaranteed by a production cycle under controlled conditions, the use of raw materials with a superior quality and a final inspection under the Standard ISO 9001.

Grease Separator ECODEPUR® SG-ECO INOX has a 2 years guaranty against eventual manufacturing defects.

## ADVANTAGES

- Pre-Decanting incorporated;
- Possibility to embody kit enzyme activation;
- Easy installation and maintenance;
- Total tightness;
- Reduced dimensions.



## APPLICATIONS

The installation of a grease separator allows retaining oils and fats, avoiding damage to systems and sanitation, its application is recommended in the following locations:

- Restaurants;
- Lunchrooms and Canteens;
- Hotels;
- Schools;
- Bars and coffeshops;
- Condominiuns;
- Campings;
- Among others.

## OPERATION

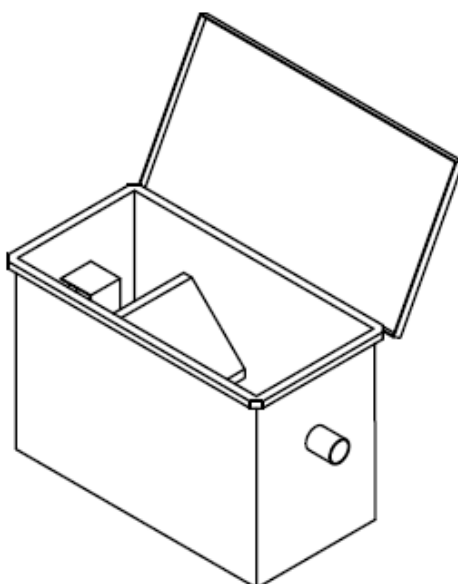
The functioning of ECODEPUR® grease separator SG-ECO INOX does not require energy consumption, their work is based on gravitational separation of materials which have a different density of water.

The sedimentation of the heavier phases (sludge, sand, etc) occurs inside the pre-decantation chamber, being retained therein. This compartment yet it retains fats which have easily floating forms. For the separation zone only pass water and substances lighter than water, in particular fats which need to be separated.

The fats will accumulate at the surface, while the clean water exits at a level which does not allow the mixing of the phases.

The ECODEPUR® fat separator SG-ECO INOX are manufactured in stainless steel AISI 304, with welds in compatible materials to ensure greater durability, ease of cleaning and ensure hygiene.

## DIMENSIONS



### OPTIONS

ENZYMATIC ACTIVATION KIT  
BIOLOGICAL SOLUTION TO  
DEGRADE OILS AND FATS

MODEL	NS (l/s)	VOLUME (l)	WIDTH (mm)	LENGTH (mm)	TOTAL HEIGHT (mm)	INLET (mm)	OUTLET (mm)	PIPE DIAMETER (mm)
SG-ECO INOX 1	0,5	76	300	610	420	250	230	50
SG-ECO INOX 2	0,7	104	300	750	460	320	270	75
SG-ECO INOX 3	0,8	122	300	880	460	310	260	90
SG-ECO INOX 4	1,6	245	300	1.430	570	400	350	90

The pictures and dimensions can be changed without notice.

## INSTALLATION / MAINTENANCE

Grease Separator ECODEPUR<sup>®</sup> SG-ECO INOX presents a wide range of installation advantages, since has reduced dimensions is perfect for situations with lack of physical space, allowing the installation under a bench, or the installation in a basement.

The Grease Separator ECODEPUR<sup>®</sup> SG-ECO INOX for fat separation presuppose a manual cleaning.

## GUARANTY

**Two (2) years**, against eventual manufacturing defects.

**ECODEPUR<sup>®</sup> – Tecnologias de Protecção Ambiental, Lda** will not be responsible if there are clear indications of poor installation, misuse or poor maintenance.