

# Klargester Grease Separators

Klargester Grease Separators are an effective and hygienic method of separating fat and grease from wastewater flow. Grease Separators are designed for restaurants, hotels, public houses, canteens and similar applications.



Scan the code for  
online technical  
information

## Key Features



Capacities from 500 - 11,000 litres and flow rates of 1 - 24 litres/sec.



Greatly reduces drain blockages.



Improves performance of septic tanks and field drains.



Prevents contamination of small sewage treatment plants.



Protects mains drainage system from grease blockages.