

GREASE AND STARCH SEPARATORS SEPARATORS

APOLLO SLUDGE TRAP V100 RANGE - SIZES 1 TO 7

UNDERGROUND INSTALLATION WITHOUT WATER TABLE

MAXIMUM BACKFILL HEIGHT OF 400 MM

POLYETHYLENE (PE)

6616

1 Technical definition

A combined grease and starch separator is a device designed to separate and store solid matter, fats and oils of animal and vegetable origin contained in household wastewater, and to retain peeling waste.

A starch foam spray system is installed above the effluent inlet from the potato peeler. The spray system must be controlled by the peeler.

A V100 silt storage zone is integrated in each unit.

Our devices comply with standard NF EN 1825-1 and are CE marked.

Grease retention capacity is 40 liters per l/s.

2 Use

Concerning small communities and professional installations, collective kitchens, restaurants the obligation to install grease separators is based on the standard departmental sanitary regulations and the public health code. **For the food-processing industries** for food industries, it is essential to transmit the CCTP of a technical research department to establish the dimensioning of an adapted device.

IMPORTANT for devices to be buried in groundwater or hydromorphic soil, select a device from the data sheet 6634..

3 Installation

The device must be buried outside groundwater or hydromorphous soil, or it can be installed above ground.

Buried installation :

In case of vehicle traffic or rolling loads or if the height of the backfill is higher than 400 mm above the device, a reinforced concrete slab must be poured, supported on the undisturbed ground, so that the separator is not directly subjected to the loads.

Elevation installation :

The unit must be installed level on a perfectly flat and smooth surface. The cover must always remain accessible for maintenance.

IMPORTANT :Please refer to our website for current documents, in particular installation instructions P045. For above-ground installation, the room must be equipped with a water collection and drainage system to prevent flooding in the event of overflow



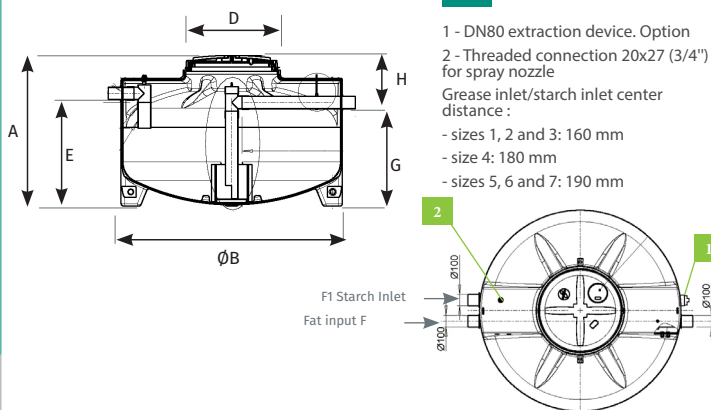
4 Maintenance

The cleaning company must empty the unit regularly, from 15 days to 2 months, depending on the amount of solids and grease collected.

IMPORTANT after each complete draining, wash the unit and fill it immediately with clean water.

5 Remote extraction

Remote extraction in DN80 is possible by ordering **option OD4/BBTN**. The installer must supply and install a PVC pressure suction pipe to be connected to the appliance outlet, and must fit the fireman's connector supplied with the option at the curb.



Reference	Size	A	Ø B	Ø D	E	Ø F	Ø F1	G	H	Volume Sludge trap (l)	Volume Separator (l)	Extraction device option
SG2/6616/01-1	1	832	1244	600	485	100	100	415	416	103	262	OD4-BBTN1
SG2/6616/02-1	2	1126	1244	600	780	100	100	710	416	205	509	OD4-BBTN2
SG2/6616/03-1	3	1423	1244	600	1076	100	100	1006	416	306	756	OD4-BBTN3
SG2/6616/04-1	4	1167	1720	600	825	100	100	755	412	416	982	OD4-BBTN4
SG2/6616/05-1	5	1397	1720	600	975	160	100	905	492	526	1228	OD4-BBTN5
SG2/6616/06-1	6	1542	1720	600	1120	160	100	1050	492	612	1468	OD4-BBTN6
SG2/6616/07-1	7	1702	1720	600	1280	160	100	1210	492	722	1720	OD4-BBTN7

Options :

RH2/6031Screw-on extension, can be cut to size, height 300mm
 ANG2-3.....Level alarm for grease traps
 ANG2- 3-N.....Simplified level alarm for grease traps (1 probe possible)
 SNB/SG.....Sludge probe