



Shaking up water

SMART

ENGINEERED SOLUTIONS
FOR YOUR PROJECTS

GREASE SEPARATORS & GREASE TRAPS





Sanigrease Installation

Grease Separators

Every restaurant produces wastewater filled with fats and oils of animal or vegetable origin. This wastewater leads to significant deposits and can clog pipes. These deposits disrupt the proper functioning of wastewater drainage systems and wastewater treatment plants (WWTPs).

Installing a grease separator allows for the capture of macro-waste and fats at the source. This prevents any damage to public water and sanitation infrastructure.

Grease traps and separators



For surface or underground installation, for temporary or permanent grease treatment before discharge, SFA offers several sizes and types of products in the Sanigrease range.

Sanigrease	Illustration	Number of meals (serves/day)	Retention	Usable volume (L)	NS*	Drainage column
S AD NEW	 P.09	-	Sediment Trap	650 / 850 / 1660 / 2076 / 3300	2 / 4 / 7 10 / 15	✓
S PM NEW	 P.11	-	Sediment Trap			✓
S PA NEW	 P.13	-	Sediment Trap			✓

*Nominal Size. For the calculation of the nominal size, refer to standard EN 1825-2.

Why install a grease separator?

Every day, in both professional and domestic kitchens, wastewater is filled with residues: cooking oils, animal fats, sauces, and food particles.



Without treatment, these greases accumulate in the pipes and cause:

- Blockages that are difficult to clear
- Unpleasant odors
- High maintenance costs
- Risk of regulatory non-compliance for food service establishments



A grease separator is therefore an essential solution to protect your pipes and avoid these problems.

TYPES OF GREASE TRAPS AND SEPARATORS

There are two main types of grease traps and separators.

1. Removable and automatic sinks, relatively small in size, **to be placed under the sink or near the dishwasher.**
2. Traditional sinks, larger in size, **to be buried or placed on the floor, to be placed in the basement.**

The Sanigrease range is expanding with many new references, designed to meet all installation constraints.

Whatever the configuration of your space, whether it is restricted, difficult to access or requires subsequent installation, **you will now find a suitable solution in the Sanigrease range.**



Over **10**
new sizes

How does a grease separator work?



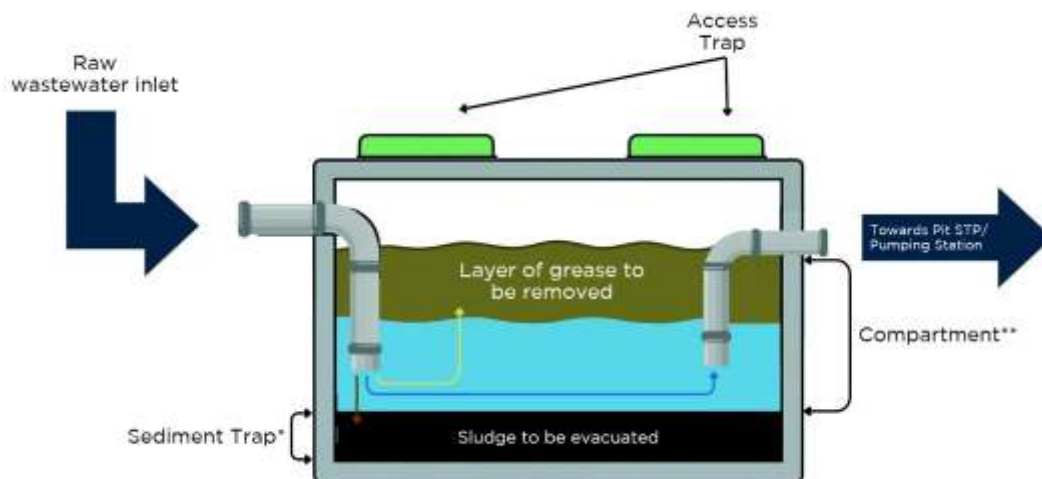
The principle is based on a simple phenomenon:

The difference in density between water, fats, and solid matter.

1. Wastewater from the kitchen enters the separator tank.
2. Solid particles (food scraps, sand, etc.) settle to the bottom.
3. Fats, being lighter than water, float to the surface.
4. The pre-treated water can then be discharged into the sewer system, now free of pollutants.

This entirely mechanical system requires neither chemicals nor energy.

OPERATING DIAGRAM OF THE GREASE SEPARATOR



*The lower layer where heavy sediments such as sludge settle.

**The grease separation compartment or chamber (for water and grease).

Installation and best practices of a grease separator

MAKING YOUR CHOICE

To choose the product best suited to your needs, you must consider the following:

1. Tank Volume

This determines the proper functioning of the system. The tank volume depends on the number of meals per service (see table opposite) and the water volume. Plan to double the tank volume relative to the incoming water flow rate. Using dishwasher degreasing detergents reduces the amount of grease to be removed.

2. Installation Location

Type T separators can be installed directly under a restaurant sink. Type S separators, which handle larger volumes of water, are installed in the basement. In both cases, it is essential to provide space around the separator for servicing and maintenance.

3. The grease level detection alarm

For separators installed in a room other than the kitchen, the installation of an alarm is recommended.

4. Maintenance

The grease trap must be emptied daily for Sanigrease T models and monthly for Sanigrease S models. The drain valve, drain column, and alarm facilitate this maintenance.



Example of a Sanigrease T 24 installation

BEST PRACTICES



- 1. Schedule regular maintenance:** Grease must be removed periodically to prevent buildup.
- 2. Train kitchen staff not to** pour oil and solid food scraps directly down the sink.

Sizing a grease separator

Reference	Nominal flow rate (L/s)	Minimum volume (L)	Fat retention capacity (kg)	Typical usage type
NS0.5	0.5	120	20	Small snack bars, cafes, juice bars, small laundromats
NS1	1	200	40	Petites cuisines, sandwicheries, food trucks
NS1.5	1.5	300	60	Small communal kitchens, restaurants with up to 40 seats
NS2	2	400	80	Medium-sized restaurants (40-60 seats), brasseries
NS3	3	600	120	Medium-sized restaurants, small hotels (60-100 covers)
NS4	4	800	160	Commercial kitchens, medium-sized company canteens
NS7	7	1500	300	Medium to large restaurants (100-250 seats), medium-sized canteens
NS10	10	3000	600	Large restaurants (250-400 covers), hospitals, large canteens
NS15	15	6000	1200	Very large industrial kitchens, restaurant chains, large canteens

Simplified method for determining the size of the separator based on the number of meals per day

Standard Conditions :

- Grease density < **0,94 g/cm³**
- Effluent temperature < **60°C**
- Average operating time: **8 hours/day**
- For kitchens in continuous operation: **24/7**
- For specific cases, please contact us

1. Hotel Kitchen

Size (l/s)	1	2	3	4	7	10
Number of meals/day	Up to 40	41 to 96	97 to 135	136 to 180	241 to 350	371 to 440

2. Traditional Restaurant Cuisine

Size (l/s)	1	2	3	4	7	10
Number of meals/services	Up to 50	51 to 100	101 to 155	156 to 205	286 to 365	431 to 520

3. Catering services (canteen, company restaurant, university restaurant)

Size (l/s)	1	2	3	4	7	10
Number of meals/day	Up to 220	221 to 440	441 to 660	661 to 880	1201 to 1550	1851 to 2210

4. Hospital kitchen

Size (l/s)	1	2	3	4	7	10
Number of meals/day	Up to 70	71 to 145	146 to 220	221 to 295	401 to 510	626 to 730

5. Large kitchen with continuous service (24/7)

Size (l/s)	1	2	3	4	7	10
Number of meals/day	Up to 300	301 to 600	601 to 900	901 to 1200	1651 to 2100	2551 to 3000



Why Sanigrease Grease Trap?

The Functions of the Grease Trap

Every kitchen produces wastewater full of fatty and oily matter, of animal or vegetable origin. They result in high levels of deposits in pipes. These deposits disrupt the proper functioning of water drainage networks and treatment plants.

By installing a grease trap, macro-waste and greases are retained at the source. Therefore, it avoids any damage to water and public sanitation equipment.

Note: To maximise performance, daily maintenance of grease traps is required.

		 Commercial	Examples of Use	
	Sanigrease T24 Grease Trap	 P.08	• Mobile food trucks • Mobile dishwasher • Commercial dishwasher • Commercial pantries	

Sanigrease T 24

Sanigrease T24 is a polyethylene grease trap used for individual kitchen applications such as pantries or food trucks. Its small size and light weight (4 kg) allow easy installation under any kitchen counter for light applications, thanks to its DN50 inlet and outlet connections. Its total volume is 24 L, maximum slit storage capacity is 8 L, and it requires daily maintenance (the unit must be emptied daily). To facilitate this operation, a drain valve is available as an option.



PRODUCT BENEFITS

- Small unit
- Light weight (4 kg)
- 50 mm inlet and outlet

OPTIONAL

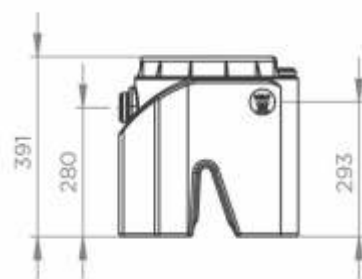
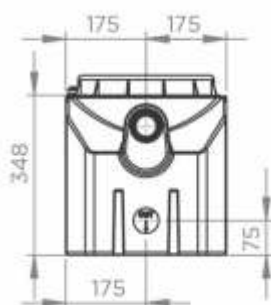
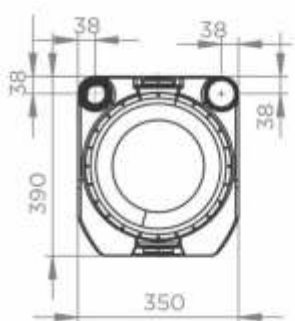
Sanigrease Drain Valve



HYDRO-00054
3308815082646

Sanigrease T 24	
Materials	
Tank	PE
Hydraulics	
Max. flow rate (l/s)	0.5
DN inlets diameter	50
DN discharge diameter	50
Total volume (L)	24
Volume of slit storage (L)	8
Identification and logistics	
Gross weight (kg)	4
Factory code	GREASET-005

DIMENSIONS



Sanigrease S AD

NEW PRODUCTS
2026

The Sanigrease S 2/4/7/10/15 AD are grease separators, available in 5 sizes, designed for indoor installation. Their rotomolded polyethylene tank combines robustness, lightness, and durability, while incorporating a settling tank and a sloping bottom for easy and complete emptying. Two airtight lids prevent unpleasant odors, while an inspection window with a wiper allows you to check the level without opening the tank. Equipped with a manual water filling unit and suction via a drain column, the AD version simplifies maintenance and ensures optimal hygiene.



TO
INSTALL



PRODUCT BENEFITS

- Tank width 700 mm (doorway clearance)
- Rotomolded polyethylene tank with integrated sludge trap
- Sloping bottom for complete drainage
- Odor-proof, watertight lids
- Inspection window with wiper for monitoring
- Manual filling unit
- Grease extraction via drain column
- Customizable inlets/outlets upon request

STANDARD DELIVERY(IES)

Inspection window



Extraction pipe



Manual filling unit



OPTIONAL

230V grease alarm with probe/control box



HYDRO-00056
3308815082653

DN 100 sampling device



HYDRO-00099
3308815090740
Compatible with sizes 2 and 4

DN 150 sampling device

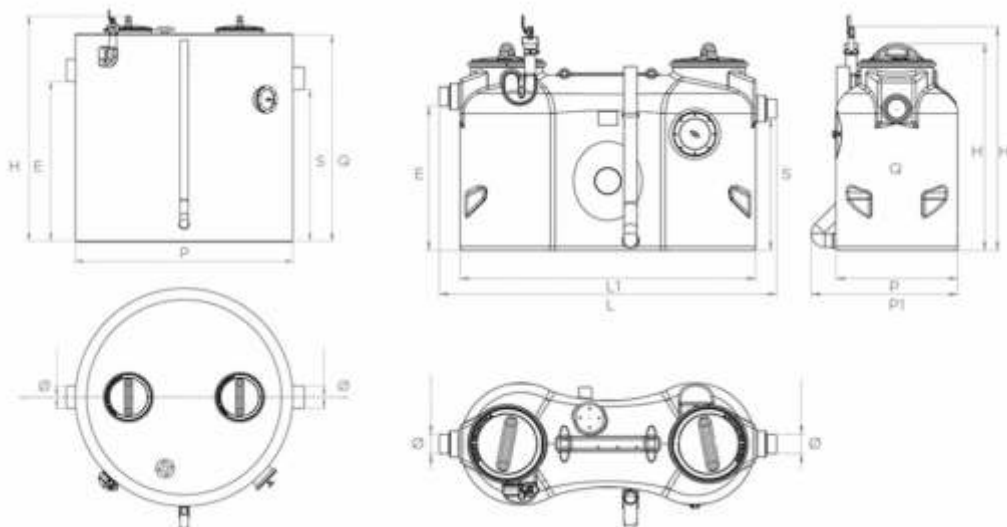


HYDRO-00100
3308815090757
Compatible with sizes 7, 10 and 15

DIMENSIONS

Sanigrease S 15AD

Sanigrease S 2/4/7/10AD



	L1	L	S	E	H	H1	P	P1	Ø
Sanigrease S 2AD	1700	1940	760	830	1190	1286	700	842	110
Sanigrease S 4AD	1700	1940	1000	1070	1430	1526	700	842	110
Sanigrease S 7AD	1776	1870	1270	1340	1750	1816	980	1080	160
Sanigrease S 10AD	2356	2485	1270	1340	1750	1816	980	1080	160

	E	H	S	Q	P	Ø
Sanigrease S 15AD	1430	2019	1360	1850	1953	200

	Sanigrease S 2AD	Sanigrease S 4AD	Sanigrease S 7AD	Sanigrease S 10AD	Sanigrease S 15AD
Nominal size	2	4	7	10	15
Materials					
Tank	PE HD	PE HD	PE HD	PE HD	PE HD
Hydraulic					
Sludge trap volume (L)	200	400	700	1000	1500
Separator compartment volume (L)	450	450	960	1076	1800
Fat volume (L)	80	160	280	400	600
Total volume (L)	650	850	1660	2076	3300
Inlet diameter DN	110	110	160	160	200
Discharge diameter DN	110	110	160	160	200
Identification and logistics					
Gross weight (kg)	109	122	166	203	436
Code EAN	3308815103235	3308815103242	3308815103259	3308815103266	3308815103273
Factory code	GREASES-024	GREASES-025	GREASES-026	GREASES-027	GREASES-028

Sanigrease S PM

NEW PRODUCTS
2026

The Sanigrease S 2/4/7/10/15 PM are grease separators designed for indoor installation and available in 5 sizes. Made of rotomolded polyethylene, they are lightweight, robust, and durable. This version features a control panel, an inspection window with a wiper, a manual filling unit, a single-channel impeller pump, and a three-way valve. This equipment reduces solid grease and automatically discharges it to a vacuum truck via the discharge column. A high-performance system that reduces maintenance time and minimizes handling.



PRODUCT BENEFITS

- Tank width 700 mm (doorway clearance)
- Rotomolded polyethylene tank with integrated sludge trap
- Sloping bottom for complete drainage
- Odor-proof, watertight lids
- Inspection window with wiper for monitoring
- Single-channel impeller pump for mixing and dispensing
- Control panel
- Three-way valve for flow control
- Manual filling unit
- Customizable inlets/outlets upon request

STANDARD DELIVERY(IES)

Inspection window



Extraction pipe



Manual filling unit



3-way manual valve



Control Panel



Single-channel pump



OPTIONAL

230V grease alarm with probe/control box



HYDRO-00056
3308815082653

DN 100 sampling device



HYDRO-00099
3308815090740
Compatible with sizes 2 and 4

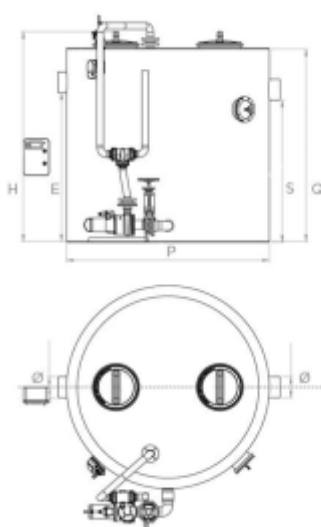
DN 150 sampling device



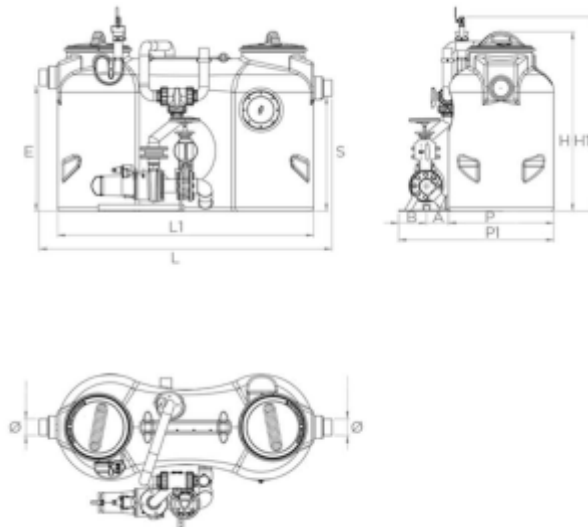
HYDRO-00100
3308815090757
Compatible with sizes 7, 10 and 15

DIMENSIONS

Sanigrease S 15PM



Sanigrease S 2/4/7/10PM

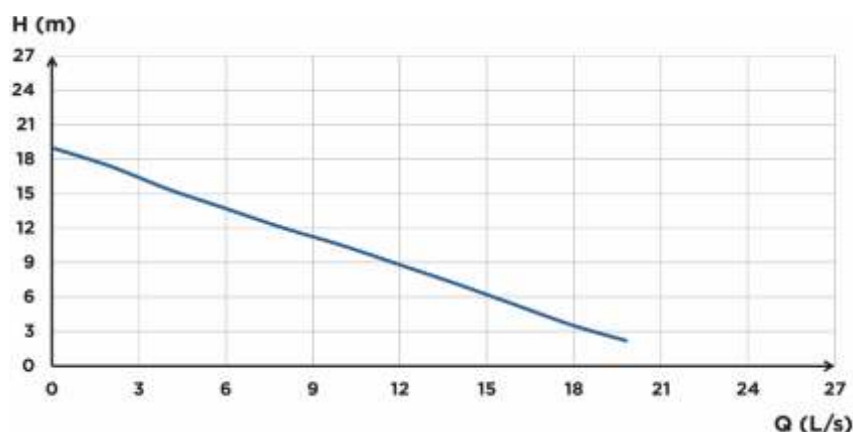


	L1	L	S	E	H	H1	P	P1	A	B	Ø
Sanigrease S 2PM	1700	1940	760	830	1189	1287	700	1027	140	327	110
Sanigrease S 4PM	1700	1940	1000	1070	1429	1527	700	1027	140	327	110
Sanigrease S 7PM	1776	1870	1270	1340	1750	1816	980	1300			160
Sanigrease S 10PM	2356	2485	1270	1340	1750	1816	980	1300			160

	E	H	S	Q	P	Ø
Sanigrease S 15PM	1430	2019	1360	1850	1953	200

	Sanigrease S 2PM	Sanigrease S 4PM	Sanigrease S 7PM	Sanigrease S 10PM	Sanigrease S 15PM
Nominal size	2	4	7	10	15
Materials					
Tank	PE HD	PE HD	PE HD	PE HD	PE HD
Hydraulic					
Sludge trap volume (L)	200	400	700	1000	1500
Separator compartment volume (L)	450	450	960	1076	1800
Fat volume (L)	80	160	280	400	600
Total volume (L)	650	850	1660	2076	3300
Inlet diameter DN	110	110	160	160	200
Discharge diameter DN	110	110	160	160	200
Identification and logistics					
Gross weight (kg)	207	220	285	319	576
Code EAN	3308815103327	3308815103334	3308815103341	3308815103358	3308815103365
Factory code	GREASES-034	GREASES-035	GREASES-036	GREASES-037	GREASES-038

FLOW CURVE



Sanigrease S PA

NEW PRODUCTS
2026

The Sanigrease S 2/4/7/10/15 PA are grease separators designed for fully automated operation. Designed for indoor installation and available in 5 sizes, they combine a rotomolded polyethylene tank, a settling tank, and a sloping bottom for perfect drainage. Equipped with an inspection window with a wiper, a grease level alarm integrated into the control panel, a mixer, and a single-channel impeller pump, this version automatically manages mixing, draining, and refilling. As soon as the level is reached, the entire maintenance cycle is triggered without manual intervention, guaranteeing convenience and hygiene.



PRODUCT BENEFITS

- Tank width 700 mm (doorway clearance)
- Rotomolded polyethylene tank with integrated sludge trap
- Sloping bottom for complete drainage
- Odor-proof, watertight lids
- Inspection window with wiper for monitoring
- Grease level alarm integrated into the control panel
- Single-channel impeller pump for drainage
- Integrated mixer
- Fully automatic operation (mixing, pumping, cleaning, filling)
- Automatic filling unit
- Customizable inlets/outlets upon request

STANDARD DELIVERY(IES)

Inspection window



Automatic filling unit



Mixer



Control panel with integrated grease alarm



Single-channel pump



OPTIONAL

DN 100 sampling device



HYDRO-00099
3308815090740
Compatible with sizes 2 and 4

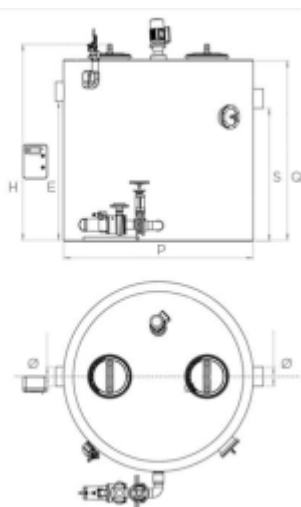
DN 150 sampling device



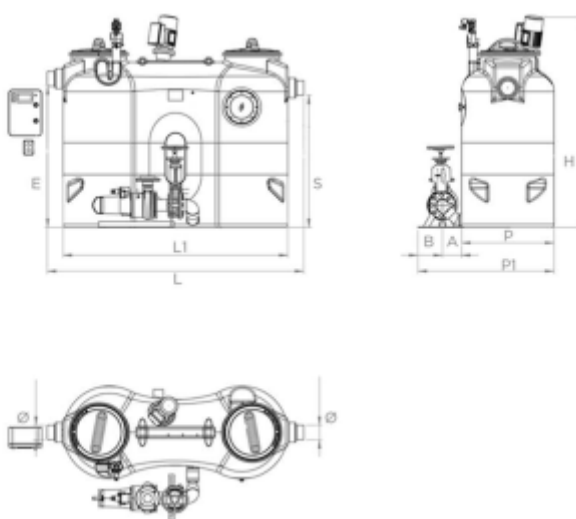
HYDRO-00100
3308815090757
Compatible with sizes 7, 10 and 15

DIMENSIONS

Sanigrease S 15PA



Sanigrease S 2/4/7/10PA

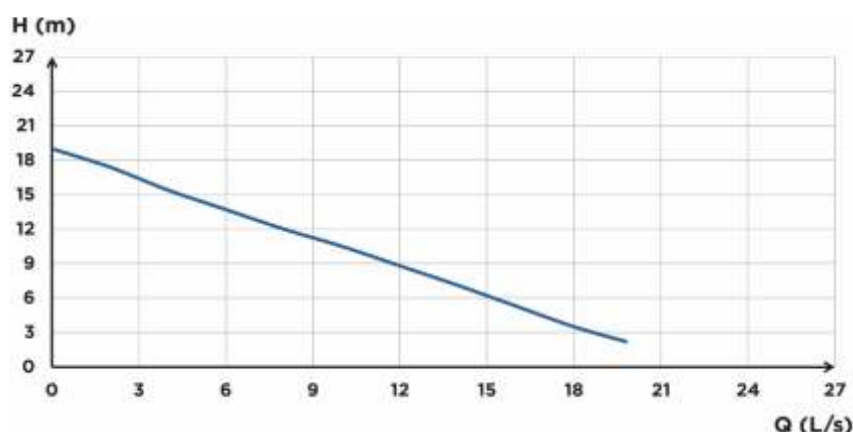


	L1	L	S	E	H	P	P1	A	B	Ø
Sanigrease S 2PA	1700	1940	760	830	1352	700	1027	140	327	110
Sanigrease S 4PA	1700	1940	1000	1070	1592	700	1027	140	327	110
Sanigrease S 7PA	1776	1870	1270	1340	1750	980	1894			160
Sanigrease S 10PA	2356	2485	1270	1340	1750	980	1917			160

	E	H	S	Q	P	Ø
Sanigrease S 15PA	1430	2019	1360	1850	1953	200

	Sanigrease S 2PA	Sanigrease S 4PA	Sanigrease S 7PA	Sanigrease S 10PA	Sanigrease S 15PA
Nominal size	2	4	7	10	15
Materials					
Tank	PE HD	PE HD	PE HD	PE HD	PE HD
Hydraulic					
Sludge trap volume (L)	200	400	700	1000	1500
Separator compartment volume (L)	450	450	960	1076	1800
Fat volume (L)	80	160	280	400	600
Total volume (L)	650	850	1660	2076	3300
Inlet diameter DN	110	110	160	160	200
Discharge diameter DN	110	110	160	160	200
Identification and logistics					
Gross weight (kg)	232	245	295	329	586
Code EAN	3308815103372	3308815103389	3308815103396	3308815103402	3308815103419
Factory code	GREASES-039	GREASES-040	GREASES-041	GREASES-042	GREASES-043

FLOW CURVE



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