

COMBI OVEN SOLUTIONS



COMBI GUARDIAN CG4

COMBI GUARDIAN CG4 AUTOMATIC GREASE REMOVAL UNIT FOR ROTISSERIES AND COMBI OVENS



Highly Efficient
Grease Separation
and Removal Unit

**STAINLESS STEEL
CONSTRUCTION
DURABLE - RELIABLE
- BUILT TO LAST**

FULLY APPROVED
Grease Management
Solutions for
Rotisseries and
Combi Ovens



PDI G101



ASME
A112.14.3
B481.1



UL 499
CSA C22.2 No88
E113375



IAPMO

COMBI GUARDIAN CG4



Stainless Steel Construction
Leading Edge Technology
Economical, Reliable & Durable

Combi Guardian CG4, Part# CG4

Combi Guardian CG4 self-cleaning automatic grease removal unit. 16 gauge fully welded 304 stainless steel tank stainless steel internal baffle plate, fully sealed air tight stainless steel lid and robust stainless steel clamps, above water heavy duty stainless steel dry solids strainer basket, uni-directional inlet and outlet flow connections, with easy fit pipe couplings, concealed plumbing and electrical connections, 4 gallon per minute flowrate, 10+ pounds grease retention capacity, and skimming rate of 11/22 pounds per low/high cycle. The CG4 is supplied with a stainless steel rotating skimming drum, integral gas trap, integral flow control, totally enclosed geared drive unit, 600 watt immersion heater with self-regulating safety control, programmable controller and interface with energy saving mode. The CG4 is suitable for floor or shelf mounting arrangements. The CG4 is electrically tested and approved with MET Laboratories to UL499 and CSA C22-2 88-1952 standards. 3 year warranty is standard.

Optional 2.9 Gallon Grease Container Part # GGC5

Optional 2.9 Gallon Container Mounting Bracket Part # GGXC BGN1/2

Optional Stainless Steel Stand Part # GGX4 Stand

TECHNICAL DATA

| | |
|--------------------------|-------------------------|
| WEIGHT | 80 pounds |
| MATERIAL | Stainless steel |
| INTERIOR | Stainless steel |
| FLOWRATE | 4 gallons per minute |
| GREASE RETENTION | 10+ pounds |
| SOLIDS STRAINER CAPACITY | 6.6 pounds |
| SKIMMING RATE / LOW | 11 pounds per cycle |
| SKIMMING RATE / HIGH | 22 pounds per cycle |
| AVAILABLE CYCLES | 4 per day |
| MAXIMUM SKIMMING | 88 pounds per day |
| PROGRAM CONTROL | PLC/HMI |
| ELECTRICAL | 110 vac 630 WATTS 5.73A |

GREASE GUARDIAN standard features

- 3 Year Warranty
- 16 Gauge stainless steel welded tank
- Fully sealed air tight system
- Universal flow direction
- PLC/HMI automatic controller
- Long life skimming blade
- Dry solids strainer
- Grease collection container (1.1 gallon)
- 1/2" water connection
- Concealed electrics and plumbing
- Integral flow control
- Integral gas trap

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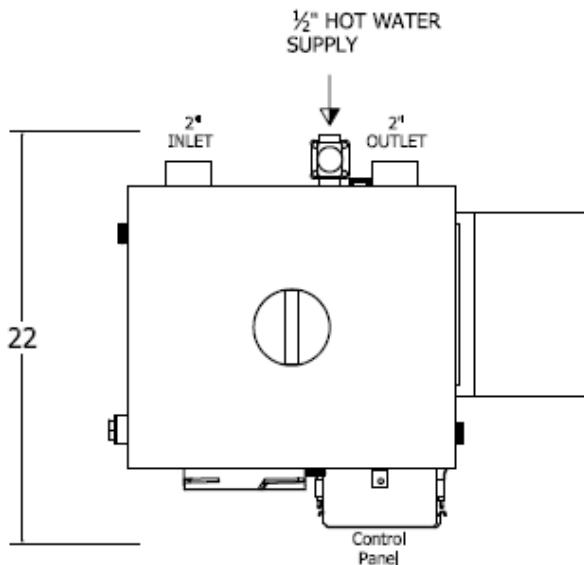
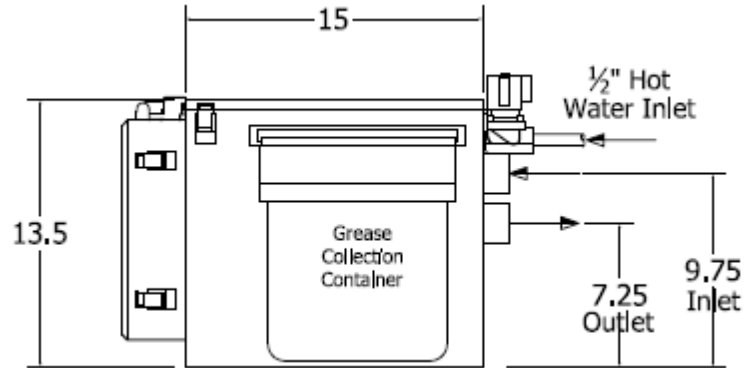
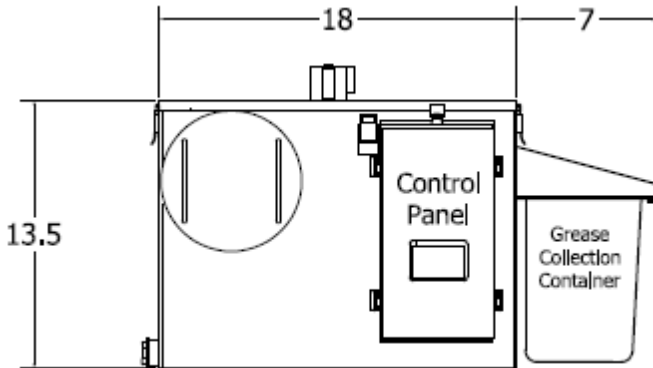
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Combi Guardian CG4 Standard Specification

COMBI GUARDIAN CG4

Inlet and Outlet connections at the rear of the CG4 allows maximum flexibility for inlet and outlet connections. Left to Right / Right to Left / Right to Right / Left to Left

4 Gallons Per Minute
10+ pounds grease capacity



KEY INSTALLATION NOTES

- Allow for minimum 27" x 22" clearances for tank
- Allow adequate space for grease container options
- Inlet connection is uni-directions
- Outlet connections are uni-directional
- Keep outlet piping at 1/8" per foot or greater
- Use rubber pipe connectors provided
- Only switch on after filling with water
- Refer to manual for full instructions

PRE-START UP CHECKS

- Ensure unit is on level surface and plumbed securely
- Electrical outlet must be fitted with ground fault circuit breaker
- Ensure tank is filled with water to the correct level
- Ensure strainer basket cap is securely closed
- Set PLC date as detailed in manual
- Ensure the grease collector is empty and secured in place

Important Note:

1/2" hot water supply required to maintain water level within tank and provide internal flushing of internal parts



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COMBI GUARDIAN CG4

Combi Guardian CG4 Automatic Grease Recovery Unit 4 Gallons Per Minute



**CG4 available with High Capacity
2.9 Gallon Grease Collector.**

Add Part # GGXCBGN1/2 and Part # GGC5

Combi Guardian CG4

Stage 1 - Solids Separation

Wastewater from the combi oven is directed through the inlet of the CG4. A removable inlet solids strainer collects any solid debris.

Stage 2—Grease and Oil Separation

Grease in the wastewater floats to the surface and is trapped leaving the clear water to exit the tank. Hot water is added to maintain the internal water level, so that maximum skimming efficiency is maintained

Stage 3 - Self Cleaning Grease Removal

The PLC controlled immersion heater is activated to liquefy the grease, which is then removed by the skimming drum into the external grease collector. Hot water is flushed periodically to clean the internal skimming components

Fully Approved System

Grease Guardian Automatic Grease Recovery Units are the most efficient and reliable on the market.

The Combi Guardian CG4, (GGX4) point source grease recovery unit intercepts wastewater from the rotisserie or combi oven, separates solids and grease, then automatically removes the settled grease into the external grease collector up to 4 times per day.

All Grease Guardians are built from high quality stainless steel tanks, reliable and efficient mechanical skimming devices and programmable PLC interfaces.

The Combi Guardian CG4 machines carry an unrivaled 5 year warranty on all mechanical and electrical equipment and a 10 year warranty on the tank.

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