



# PRODUCT CATALOG

## 2020



**Automatic Grease Removal Units**

**800-677-7861**

**[info@greaseguardian.com](mailto:info@greaseguardian.com)**

## WHY DO I NEED A GREASE TRAP?

Grease, generated in food service establishments, is a major problem for most municipalities, and consequently legislation to prevent Fats Oils and Grease pollution is continually being enforced. Polluters face large fines or even closures, if they fail to manage their FOG waste effectively. Luckily there are numerous systems for handling FOG. Grease traps and Automatic Grease Removal Units can be installed in kitchens to ensure that grease doesn't cause a problem.

### BEST KITCHEN PRACTICES

Follow this guide to improving food and grease management at your restaurant.

**FIT SINK STRAINERS:** The addition of durable sink strainers will dramatically reduce the amount of food waste entering your drains. These solids attract vermin along with causing blockages.

**SCRAPE FOOD WASTE OFF PLATES AND UTENSILS:** Ensure that food waste is scraped off into trash bins and not being rinsed down the sink.

**DO NOT MISUSE FLOOR DRAINS:** Do not use floor drains for disposing of unwanted solids and liquids.

**RECYCLE OIL:** Pour used cooking oil and skimmed grease into liquid waste barrels, and arrange collection by a recycling company.

**AVOID USING ENZYMES:** Do not rely on enzymes to remove grease. Enzymes only move grease down the line, where it can reform as a blockage.

**INSTALL THE BEST GREASE TRAP:** Prevention is always better than cure. Stop grease at the source, and remove it with an Automatic Grease Removal Unit.

**LOOK AFTER YOUR GREASE TRAP:** Maintaining your grease trap will ensure that you won't have to spend excessive money on jetting out downstream blockages. Because Automatic Grease Removal Units skim grease every day, they are the most efficient and reliable system on the market.





# We can help you

**Restaurant  
Owners**

**Engineering  
Designers**

**City FOG  
Ordinance**



## Restaurant Owners

### Why choose a Grease Guardian?

Grease Guardians are built to last. By automatically removing grease daily, you will reduce your expensive pump out frequency. Keeping money in your pocket!

We will make sure you are in compliance with your local FOG ordinance. Our cradle to grave support will offer assistance in properly sizing the equipment, installing the equipment along with staff training and after sales support. We can supply systems from 4gpm up to 250gpm

The Grease Guardian Point Source units are rated for flowrates of 4gpm, 15gpm, 20gpm, 25gpm, and 35gpm. For larger centralized systems we have Grease Guardians sized for flowrates of 50gpm, 75gpm, 100gpm, 125gpm, 150gpm and 250gpm.

## Engineering Designers

### Specifying Grease Guardian

Grease Guardian is an ideal solution for your next grease management project. From the early stages of your project our highly motivated team will be able to provide you with the application expertise to make your engineering job easier!

Our equipment has unlimited grease removal potential with the smallest possible footprint and equipment features that set us apart from the rest. The Grease Guardian range of equipment can help you with the smallest of applications right up to the most demanding grease management projects. AutoCAD drawings and Revit files are available for all of our grease handling machines. Grease Guardian can also provide project specific engineering drawings on request.

## City FOG Ordinance

### Grease Guardian in your FOG Program

Grease Guardian is the most effective, reliable, and durable automatic grease removal system on the market. Our equipment is designed to adapt to your FOG program. Standard features make it ideal for standard installations as well as being able to solve problems on unique applications that you may encounter.

With tens of thousands of installations all over the globe, Grease Guardian can draw on its vast knowledge and unrivaled distributor experience to assist you with your new ordinance.

**Let Grease Guardian be a resource for you!**



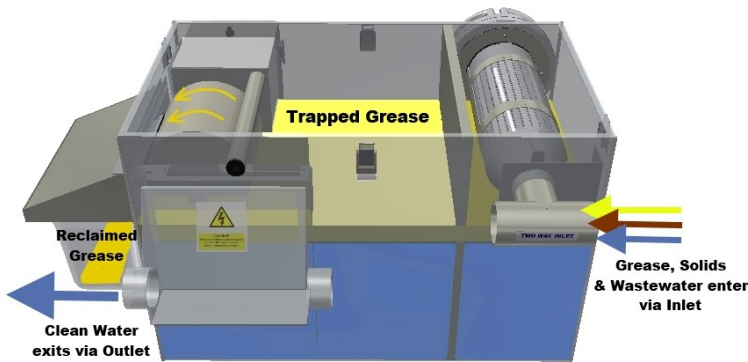


# POINT SOURCE SOLUTIONS GGX RANGE

## Overview

***Grease Guardian's Odor-Guard protection will keep your kitchen smelling sweet, and our industry leading warranty will keep money in your pocket!***

Our unmatched warranty reflects the pride in design and quality workmanship that goes into every Grease Guardian. The products we produce are designed for years of trouble free operation. You will save money by not having to have your grease trap pumped and the Total Cost of Ownership are at a minimum with rock solid performance and longevity.



Rear view of Point Source Grease Guardian

## Principle of Operation

Wastewater from the kitchen is directed through the inlet of the Grease Guardian where a removable dry strainer basket collects incidental solids. Grease in the wastewater floats to the surface and is trapped allowing the clear water to leave the machine and enter the drainage system. The automatically controlled heating element is activated periodically to liquefy the grease. This grease is then lifted by the skimming drum/skimming blade and transferred into an external container for recycling.



## Grease Guardian CG4 to GGX35

The Grease Guardian Point Source range comprises of the CG4, GGX15, GGX20, GGX25 and GGX35. This allows Grease Guardian to cover a wide range of applications from single bay sinks such as pot wash or pre-rinse type, up to large 3 bay sinks or multiple sink applications.

What makes the GGX range so special are the unique features which come as standard.



3-DIMENSIONAL VIEW OF TYPICAL POINT SOURCE  
GREASE GUARDIAN INSTALLATION

**Call Free 800-677-7861**

# Combi Guardian®

*"A smart solution for a big problem"*



## Maximum Grease Removal—Small Overall Footprint

The CG4 and GGX15-R units are designed to work directly with your kitchen Rotisserie and Combi ovens. Strategically positioned underneath or to the side of the equipment for maximum grease removal and protection.

\*See Point Source Technical Data for Sizing Details

## High Grease / Low Flow Applications

The Grease Guardian CG4 & GGX15-R units excel in high grease, low flow applications. Water is automatically added to the system prior to the heating and skimming processes, which levels the grease mat for maximum skimming efficiency.

- Customized Skimming Program
- Maximum Grease Removal Efficiency
- Protection of Your Internal Plumbing



**Excellent solution for Rotisseries,  
Combi Ovens and Wok Stations**

**Call Free 800-677-7861**



## TECHNICAL DATA GGX POINT SOURCE RANGE



Model	CG4	GGX15	GGX20	GGX25	GGX35
Flowrate	4 GPM	15 GPM	20 GPM	25 GPM	35 GPM
Grease Capacity	10+lbs	30+lbs	40+lbs	50+lbs	70+lbs
Inlet size	2"	2"	2"	2"	3"
Outlet size	2"	2"	2"	2"	3"

### Dimensions

Overall length	24	31	32.5	32.5	41
Height	14	13.5	15	16.5	16.5
Width	15	15	15	15	15
Inlet height	9.75	9.5	11	12.5	12.8
Outlet height	7.25	4.5	6	7.5	8.5

### Box Weights

Weight in pounds	80	88	98	102	110
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### Box dimensions

Length	29	34	34	34	42
Width	24	24	24	24	26
Height	17	20	20	20	21

Material	16 gauge stainless steel
Lid type	Sealed
Grease container capacity	2.9 Gallon
Solids strainer type	Internal / Dry
Solids strainer capacity	6.6 pounds
Skimming rate / Low	11 pound per cycle
Skimming rate / High	22 pounds per cycle
Available cycles / day	4
Programmer type	PLC Multi-function
Electrical load	110VAC 625watts 5.7A
Integral flow control	Included
Integral gas trap	Included

For full technical details see specification sheets

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## APPLICATIONS

Architects and mechanical engineers are constantly being challenged with space constraints. This is especially true with the rise in mixed-use buildings and retrofits of older buildings. In some cases, there just “isn’t any room” for a massive grease interceptor due to interior space constraints or the inability to use property outside the building’s footprint. The Grease Guardian Centralized systems address this issue head-on with an almost unlimited grease removal capacity in a very small foot print.



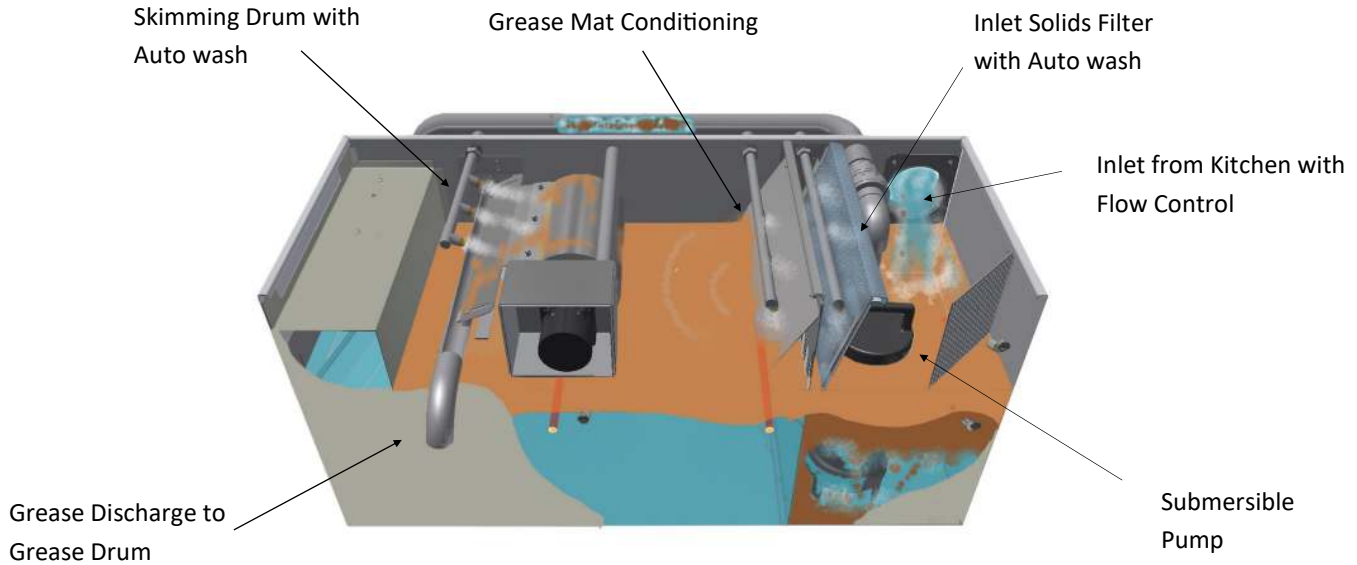
## GGX CENTRALIZED UNIT FEATURES

Material	304 stainless steel
Lid Type	Sealed
Grease container capacity	30 / 55 gallon
Solids pump rate (AST only)	70 gpm
Solids strainer capacity (IS only)	10 pounds
Skimming rate / low	20 pounds per cycle
Skimming rate / high	40 pounds per cycle
Available cycles / day	4
Programmer type	PLC Multifunction with backup
Electrical load (IS version)	110vac 700 watts
Electrical load (AST version)	110vac 1670 watts
Integral flow control	Included
Integral gas trap	Included

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**FULLY AUTOMATIC GREASE REMOVAL UNITS**  
**Smart Equipment for Smart Buildings**



<b>GGX Model</b>	<b>GGX50</b>	<b>GGX75-IS</b>	<b>GGX125-IS</b>	<b>GGX75-AST</b>	<b>GGX125-AST</b>
Flowrate	50 GPM	75 GPM	125 GPM	75 GPM	125 GPM
Grease Capacity	100+ pounds	150+ pounds	250+ pounds	150+ pounds	250+ pounds
Inlet size	3"	4"	4"	4"	4"
Outlet size	3"	4"	4"	4"	4"

**Dimensions**

Overall length	39.4	43.3	59.1	43.3	59.1
Height	17.5	21.3	24.4	21.3	24.4
Width	24.2	24.2	24.2	28.8	28.8
Inlet height	12.6	16.5	16.5	16.5	19.7
Outlet height	8.8	12.0	12.0	12.0	15.2

**Shipping Weights**

Weight in pounds	140	210	250	240	280
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**Package dimensions**

Length	45	48	65	48	65
Width	30	32	33	32	33
Height	28	25	28	25	28

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## GGX CENTRALISED UNIT FEATURES

### FEATURES:

#### LEADING EDGE SYSTEM CONTROL

Grease Guardians are operated by Programmable Logic Controllers (PLC) guaranteeing maximum operational flexibility and reliability.

#### AUTOMATIC SOLIDS REMOVAL

Automatic removal of incidental solids by a powerful centrifugal pump with high and low water level solids chamber protection.

#### LOW LEVEL PROTECTION FOR HEATERS

Low level water sensor protects heaters from operating dry.

#### SUPERIOR CONSTRUCTION

Fully welded stainless steel tank, with stainless steel components. Built to last.

#### AIR TIGHT SEALING

Reliable odor containment with IP65 water proof control panel protection.

#### BMS INTERFACE

Interface to remote monitoring system provides 'peace of mind' for facility management.

#### AUTOMATIC WASHDOWN

Automatically keeps system components operating at peak efficiency.

#### SERVICE ALARM

Automatic service reminder built in.

#### GREASE MAT CONDITIONING AND POSITIONING

Automatic grease mat conditioning and positioning ensures exceptional grease removal.



Grease Guardian GGX125 c/w stainless steel stand grease drum, dolly and high level probe assembly

## TYPICAL GREASE GUARDIAN CENTRALIZED APPLICATIONS

- ◆ Restaurants
- ◆ Hotels
- ◆ Hospitals
- ◆ Airports
- ◆ Schools & Universities
- ◆ Sports Stadiums
- ◆ Mixed Use Buildings
- ◆ Office Buildings



# GREASE GUARDIAN COMPACT RANGE - GGD SERIES

## AUTOMATIC GREASE REMOVAL UNITS FOR RESTAURANT KITCHENS



Compact Grease Management Solutions  
for your Kitchen

Pot Sinks, Pre-rinse Sinks,  
3 Compartment Sinks

### Compact Point Source Grease Solutions

Model	GGD20	GGD25
Flowrate	20 GPM	25 GPM
Grease Capacity	10+ pounds	30 pounds
Inlet size	2"	2"
Outlet size	2"	2"

### Dimensions

Overall length	29	31
Height	16	16
Width	24.5	25
Inlet height	9.	9
Outlet height	8.75	8.75

### Box weights

Weight in pounds	75	85
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### Box dimensions

Length	33	38
Width	28	28
Height	19	19

Exterior material	304 stainless steel
Interior material	304 stainless steel
Solids strainer type	Stainless steel basket
Skimming rate / low cycle	11 pounds per cycle
Skimming rate / high cycle	22 pounds per cycle
Available cycles per day	4
Programmer type	PLC Multifunction with backup
Electrical load	110vac 625 watts 5.7A
Integral flow control	Included
Integral gas trap	Included



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## SOLIDS HANDLING SOLUTIONS FOR YOUR KITCHEN

### DS-1 - Principle of Operation

Coarse food particles such as sweetcorn, peas, slaw, vegetables and other food scraps, larger than 1/4" in diameter, will be trapped inside the removable DS-1 drawer. In addition our unique removable microfilter will trap even the smallest of food particles such as rice and seeds.

The removable sliding drawer allows the end user to easily empty the collected solids into a trash receptacle.

The DS-1 is manufactured in high grade, durable, and long lasting stainless steel and offers a simple yet very effective solids handling solution for your kitchen.

\* The DS-1 Solids Strainer can be used to protect your existing grease trap or to replace a garbage disposal unit.



DS-1 solids filter installed under a 3 compartment sink.



### ST-30 - Principle of Operation

The Grease Guardian ST-30 Tilt solids strainer is designed to reduce or eliminate clogged drains, caused by excess build up of food solids, commonly found in busy restaurant kitchens. The ST-30 Tilt solids strainer is floor standing and works as a stand alone solids filter or a pre-filter to a centralized Grease Guardian. The ST-30 Tilt solids strainer is manufactured entirely in high quality stainless steel is supplied with support legs and floor anchor bolts. The small base footprint of 21" x 25", allows for convenient placing in mechanical rooms or basement rooms.

Coarse food particles such as sweetcorn, peas, slaw, vegetables and other food scraps, larger than 1/4" in diameter, will be trapped inside the ST-30 Tilt. To empty the solids filter simply pull on the handle and tilt the screen as shown in the picture below. From here the screenings are scraped into a trash receptacle.



\* The ST-30 Tilt Solids Strainer can be used to protect your existing grease trap. 4" flexible couplings for the inlet and outlet, are supplied with the screen.

Call Free 800-677-7861



# Grease Guardian®

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## Grease Guardian Automatic Grease Removal Units

