

COMPACT RANGE



GGD20

GREASE GUARDIAN GGD20 AUTOMATIC GREASE REMOVAL UNITS FOR RESTAURANT KITCHENS



**20 GPM - 40+
Pounds Grease
Capacity**

Grease Guardian
Compact Point Source
Grease Solutions



STAINLESS STEEL CONSTRUCTION DURABLE - RELIABLE - BUILT TO LAST

FULLY APPROVED

Grease Management Solutions for your Kitchen
Pot Sinks, Pre-rinse Sinks, 3 Compartment Sinks



PDI G101



ASME
A112.14.3
B481.1



UL 499
CSA C22.2 No88
E113375



IAPMO

COMPACT RANGE

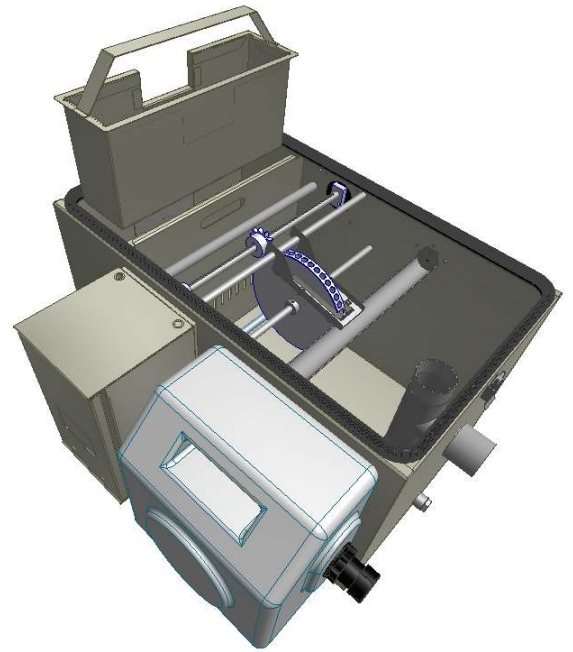
GGD20

KEY INSTALLATION NOTES

- Allow for the minimum clearances shown
- Allow 32" x 26" for tank and container base
- Allow 9" above GGD 20 for removal of solids strainer
- Allow adequate clearance for solids strainer
- Allow adequate space for grease container
- Inlet port is available on left or right
- Keep outlet piping at 1/8" per foot or greater
- Use rubber pipe connections provided
- Only switch on after filling with water
- Refer to full manual for full instructions

PRE-START UP CHECKS

- Ensure unit is positioned on a level surface and is plumbed securely
- Ensure electrical outlet is fitted with dedicated ground fault circuit breaker
- Ensure unit is filled with water to the correct level
- Ensure strainer basket is in position
- Set PLC date and time as detailed in the manual
- Ensure the grease container is empty and secured in place



SPECIFICATION

Grease Guardian Model GGD20 Part # GGD20

Grease Guardian Model GGD20 flow direction Left to Right or Right to Left, 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, removable heavy duty stainless steel solids strainer basket, left to right / right to left inlet and outlet flow connections, with easy fit pipe couplings, concealed electrical connections, 20 gallon per minute flowrate, 40+ pounds grease retention capacity, and skimming rate of 11/22 pounds per low/high cycle. The GGD20 is supplied with a durable skimming wheel, 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 GGD20 is suitable for floor or shelf mounting arrangements. The GGD20 is electrically tested and approved to UL499 and CSA C22-2 88-1952 standards. 3 year warranty is standard.

——— Specify flow direction Left to Right Right to left ———

TECHNICAL DATA

Weight	75 pounds
Material	16 gauge stainless steel
Interior	Stainless steel & acetyl components
Maximum flow rate	20 gallons per minute
Total grease retention capacity	40+ pounds
Solids strainer capacity	9 Pounds
Skimming rate / Low cycle	11 pounds per cycle
Skimming rate / High cycle	22 pounds per cycle
Available cycles / day	4
Programming / Control	Programmable Logic Controller
Electrical load	110VAC 630watts 5.73A

**Grease
Guardian®**

GGD20

**20 GPM - 40 Pounds
Grease Capacity**

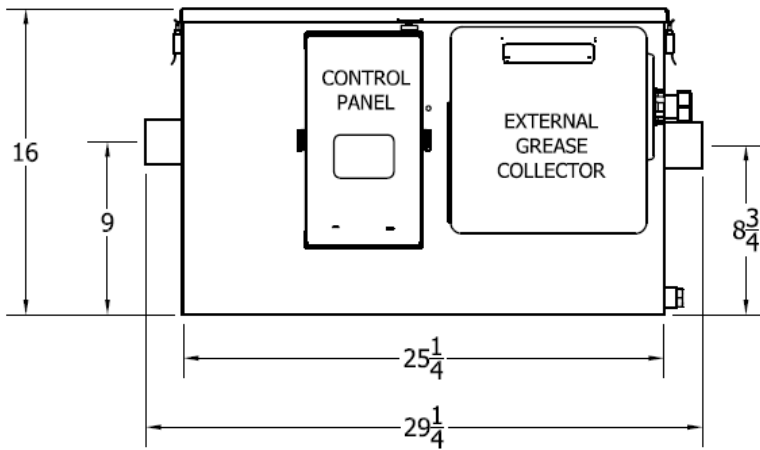
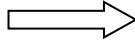
COMPACT RANGE

Grease Guardian GGD20 Standard Specification

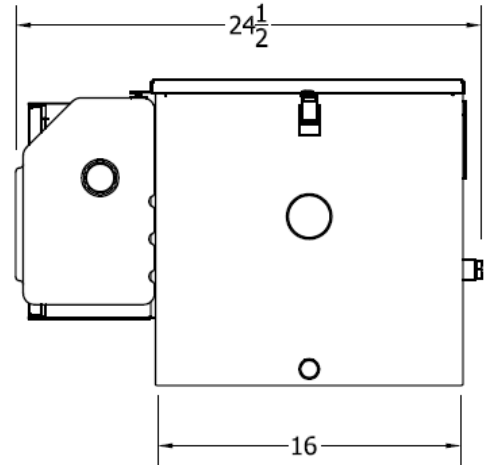
GGD20

20 GPM - 40+ Pounds
Grease Capacity

Flow Direction—Straight Through
Left to Right or Right to Left
To be specified when ordering

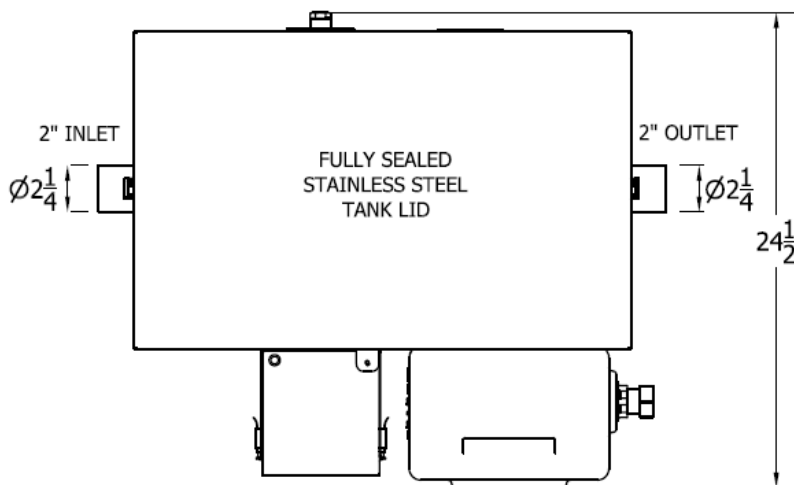
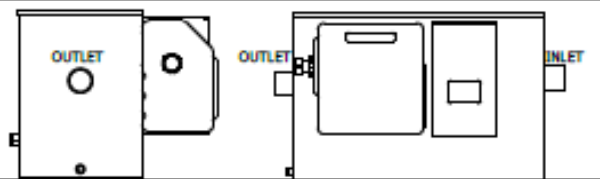


FRONT VIEW



SIDE VIEW

Right/Left Arrangement Optional.
All dimensions to be mirrored.



TOP VIEW

Important Note:
Allow 9" above GGD 20 for
removal of solids strainer

GREASE GUARDIAN STANDARD FEATURES

- 3 Year Warranty
- 16 gauge stainless steel welded tank
- Fully sealed air tight lid
- Left to Right flow direction - specified
- Right to Left flow direction
- PLC/HMI automatic controller
- Long life skimming blade
- Removable solids strainer basket
- 0.9 gallon grease collection container
- Concealed electrical connections
- Integral flow control
- Integral gas trap
- BMS Connectivity



Grease Guardian GGD20
Automatic Grease Recovery Unit
20 Gallons Per Minute
40+ Pounds Grease Retention



GGD Series - Point Source

Stage 1 - Solids Separation

Wastewater from the kitchen is directed through the inlet of the GGD20. 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.

Stage 3 - Self Cleaning Grease Removal

The PLC controlled immersion heated is activated to liquefy the grease, which is then removed by the skimming wheel into the external grease collector.

Fully Approved System

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

The Grease Guardian GGD20, point source grease recovery unit intercepts kitchen waste, 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.

Grease Guardian D Series machines carry an unrivaled 3 year warranty on all mechanical and electrical equipment and a 10 year warranty on the tank.



Grease Guardian
127, Cliffside Drive
Yonkers
NY 10710

800-677-7861
info@greaseguardian.com
www.greaseguardianusa.com