

GG-D25

GREASE GUARDIAN GG-D25 AUTOMATIC GREASE REMOVAL UNITS FOR RESTAURANT KITCHENS



25 GPM - 50+ 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





B481.1



UL 499 CSA C22.2 No88 E113375



IAPMO

KEY INSTALLATION NOTES

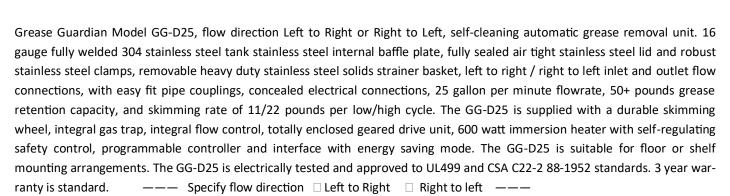
- Allow for the minimum clearances shown
- Allow 37" x 26" for tank and container base
- Allow 9" above GG-D25 for removal of solids strainer
- Allow adequate clearance for solids strainer
- Allow adequate space for grease container
- Inlet port is available on left or right
- Keep outlet piping at 1/8" 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

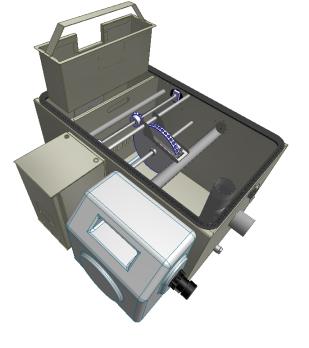


☐ Grease Guardian Model GG-D25 Part # GG-D25



TECHNICAL DATA

Weight 85 pounds Material 16 gauge stainless steel Interior Stainless steel & acetyl components Maximum flow rate 25 gallons per minute 50+ pounds Total grease retention capacity Solids strainer capacity 9 Pounds Skimming rate / Low cycle 11 pounds per cycle Skimming rate / High cycle 22 pounds per cycle Available cycles / day Programming / Control Programmable Logic Controller Electrical load 110VAC 630watts 5.73A



GG-D25



GG-D25

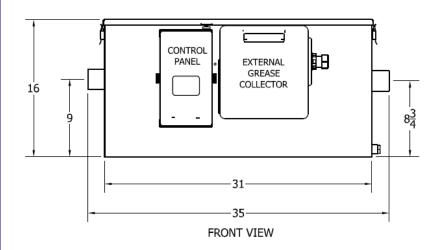
25 GPM - 50+ Pounds Grease Capacity

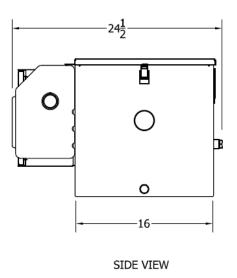
Grease Guardian GG-D25 Standard Specification

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

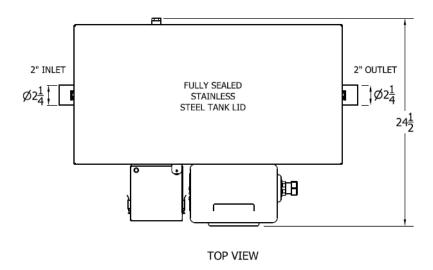
GG-D25

25 GPM - 50+ Pounds Grease Capacity





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



Important Note: Allow 9" above GG-D25 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 GG-D25 Automatic Grease Recovery Unit 25 Gallons Per Minute 50+ Pounds Grease Retention GG-D25



GGD Series - Point Source

Stage 1 - Solids Separation

Wastewater from the kitchen is directed through the inlet of the GG-D25. 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 GG-D25, 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

43, Capral Lane New City NY 10956

800-677-7861

info@greaseguardian.com www.greaseguardianusa.com