



PRODUCT RANGE

www.greaseguardian.com







...towards a cleaner environment.

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About us

The FM Environmental Group, incorporating its Malta based Mediterranean and Middle East sales office, is one of Ireland's and the UK's longest established water and wastewater engineering companies.

Headquartered in Northern Ireland, FM Environmental exports its products and services to over thirty countries worldwide; constantly evolving its technologies to suit the diverse and demanding international marketplace.

With a history going back to the early 1970's, FM Environmental is internationally recognised for providing design, manufacture, installation and servicing of pumping, wastewater treatment and grease management equipment.





Our philosophy

FM ENVIRONMENTAL'S CORPORATE VISION IS TO BE A COMPANY THAT CONTINUOUSLY INSPIRES, INNOVATES AND EXCELS AT EVERYTHING IT DOES

INSPIRATION

The Company is committed to developing and fostering an enthusiastic and motivated workforce with staff who can inspire each other as well as the customer through their energy, expertise and excellence. Rather than merely selling the features and benefits of FM's range of products and services it will also be our objective to inspire in customers the desire to work only with FM. This will come from developing close relationships with customers through slick service, value-orientated products and services and customer-driven staff.

INNOVATION

The Company will apply an innovative approach to its products and processes in an effort to gain and maintain a competitive advantage over other companies. This will involve: inventing new and better ways of providing value and service to employees and customers; reinventing ourselves and how we do things to give a fresh and competitive edge to our daily operations; stimulating and liberating a culture of innovation within the organisation that will enable us to face the challenges of a rapidly changing and developing marketplace.

EXCELLENCE

It is the Company's over-riding strategic objective that staff become operationally excellent at everything they do, from how they deal with customers and work with suppliers to how they interact with each other on a daily basis. The Company will strive to refine processes and procedures, to work closely with approved suppliers and to perfect the customer supply chain so that we can deliver what we promise when we promise it. The ISO 9001:2008, OHSAS 18001 and BS8555 Quality Control Procedures, along with our Investors In People Accreditation will be used as tools to achieving this goal.

Towards a cleaner environment





Corporate and social responsibility

Contributing to society, the local economy and the environment in which it operates is fundamental to FM Environmental's corporate and social responsibilities. As a family-owned business FM Environmental is proud of the contribution it makes to society and endeavours to ensure that its corporate values are in sync with the world around it.

Over the last 35 years the company has recruited locally in the markets it operates, has sourced equipment and services from local suppliers and has reinvested in local communities. The company regularly contributes to community improvement projects in Ireland and the UK as well as social development projects in Malta and Russia. It sponsors environmental awards for schools, supports local business start-ups through mentoring programmes and contributes annually to youth schemes and personal development programmes for staff.

FM Environmental – as its name depicts – is an environment-focussed organisation which prides itself on how its technological developments benefit the world about it. Through its Mediterranean and North African operations the company has pioneered wastewater recycling for reuse and has introduced innovative recycling technologies to the UK and mainland Europe.

Its Fats, Oils and Grease (FOG) management systems also contribute to the sustainable reuse of FOG in bio-diesel and renewable energy production worldwide from Dublin to Sydney to the state of Penang in Malaysia. The company is also certified to the Environmental Management Accreditation BS8555 and by 2013 will have extended its ISO 9001:2008 quality system to incorporate the environmental management accreditation ISO 14001.

FM Environmental is committed to a sustainable approach to its business operations ensuring that stakeholders enjoy the lasting benefits of a business that understands and respects its social, economic and environmental responsibilities.



Why trap grease?

WE CAN HELP!

SINK STRAINERS & SOLIDS

TRAPS: Designed to fit onto sinks to strain food waste.

COFFEE FILTERS: Connected to sinks or the coffee machine itself.

MANUAL UNDERSINK GREASE

TRAPS: A basic system that fits under sinks. Needs to be pumped out regularly to maintain efficiency.

UNDERGROUND GREASE

TRAPS: Large grease trap that must be pumped out at least once a month.

GREASE RECOVERY DEVICES:

Typically installed under sinks or in basements. Traps and removes grease automatically.

WHY IS FOODWASTE AND GREASE SO PROBLEMATIC?

Each year nearly half a million tonnes of grease and fat enter the UK and Ireland's sewerage system. Grease will stick to pipe walls and eventually cause blockages. Fats and oils get just about everywhere and can seriously damage waste water treatment equipment, costing municipalities millions in repairs every year. Fats, oils and grease (FOG), if allowed to enter a natural water course will cause obvious damage to the environment.

Grease is a problem for most city municipalities and consequently legislation to prevent FOG pollution is being enforced. Polluters face large fines or closure if they fail to manage their FOG waste effectively. Luckily there are numerous systems for handling FOG. Grease traps and grease removal units can be installed by kitchen operators to trap FOG at source and remove it before any damage is caused.

WHAT SYSTEM IS FOR ME?

There are many ways to trap and remove grease. The traditional method is to install a large grease trap into the ground outside the kitchen. This trap then needs to be emptied every month by a licensed pumper/recycler. If there is no space outside then the option to install a grease trap inside the kitchen exists. A manual grease trap can be installed under a sink but must be emptied at least once a month, depending on how busy the kitchen is.

In some cases the grease inside the trap can be treated with chemi-cals, enzymes or bacteria. For busier kitchens it is advised to install an auto-matic grease removal unit, capable of trapping and removing the FOG waste on a daily basis. Both manual and automatic traps can be installed in basements when there is no space in the kitchen or out-side. Use the table below to help you decide which system suits best.

BEST KITCHEN PRACTICES

Follow this guide to improving food and grease management at your premises

FIT SINK STRAINERS: The addition of good quality sink strainers can dramatically reduce the amount of food waste entering the drains.

SCRAPE FOODWASTE OFF PLATES: Scrape all food waste off plates into a solids waste bin rather than allow them to be rinsed down the drain.

DO NOT MISUSE FLOOR DRAINS: Do not use floor gullies and drains for disposal of liquid waste or other food waste.

RECYCLE COOKING OIL: Pour any used cooking oil into liquid waste drums for collection by recycling companies.

AVOID USING ENZYMES: Do not rely on enzymes to remove grease from clogged pipes. Enzymes only move grease down the line.

INSTALL A GREASE TRAP: Prevention is better than cure. Stop grease at source install a grease trap or grease removal device.

MAINTAIN YOUR GREASE TRAP: A grease trap must be maintained otherwise it will start to lose efficiency within a matter of days. Manual grease traps must be emptied at least once a month (smaller systems once a week) and grease removal units have daily checks that must be carried out.



System	Grease Removal	Solids Filter	Location	Pump Out
A In-ground grease trap	Pump out required	Pump out required	External below ground	1-2 times per month
B Above ground grease trap	Pump out or dosing	Basket strainer	Under-sink or basement	1-2 times per month
C Grease recovery device	Automatic skimming	Basket strainer	Under-sink or basement	2-4 times per year
D Sink strainers	-	Basket strainer	Under sink	-
E Sediment Traps	-	Basket strainer	Under-sink or basement	-
F Coffee filters	-	Bag or sock strainer	Under-sink or added to coffee machine	-



We can help you

OUR PRODUCT RANGE



www.greaseguardian.com

Grease Guardian®

X Range

*"Grease Guardian outperforms
any passive grease trap"*

THOMAS MILLER
CHEF



UNDER SINK INSTALLATION

Automatically separates & removes FOG (fats oils and grease), from kitchen waste water

Solids filtration as standard

Solid stainless steel construction

Reduces pump out requirements

Easy to install & maintain

Collected waste can be recycled

Programmable logic control

Approved under PDI and ASME

Full customer support

3 year warranty



THREE-STAGE OPERATION SYSTEM

STAGE 1 Solids Collection

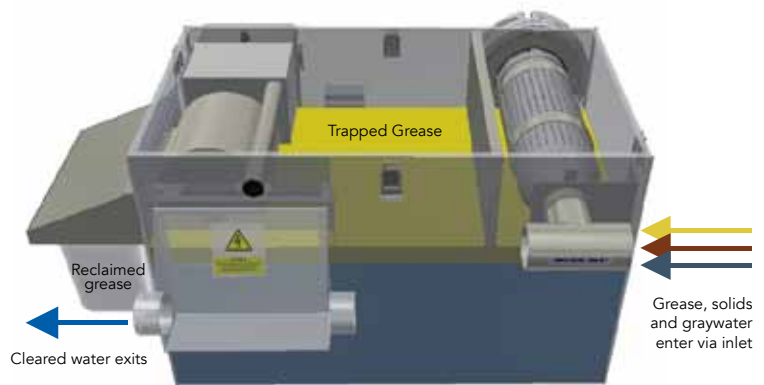
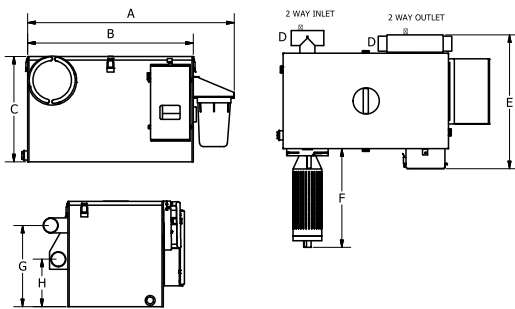
Wastewater from the kitchen is directed through the inlet of the **Grease Guardian®** where a removable strainer basket collects any solid debris.

STAGE 2 Grease & Oil Separation

Grease in the wastewater floats to the surface and is trapped while the clear water leaves the unit and enters the drainage system.

STAGE 3 Self Cleaning & Grease Removal

The PLC programmed heating element is activated to liquefy grease, which is then removed by the skimming wheel and deposited into a portable container for recycling. Can be connected to: pot wash sinks, pre-rinse sinks, combi ovens, Asian woks and floor drains.



Model	Length (A) <small>INCLUDES CONTAINER</small>	Length (B) <small>TANK ONLY</small>	Height (C)	Inlet/Outlet (D)	Width (E) <small>INCLUDES PANEL</small>	Basket (F) <small>CLEARANCE NEEDED</small>	Inlet Height (G) <small>INLET</small>	Outlet Height (H) <small>OUTLET</small>	Max Flow
X15	31	24.5	13.4	2	22	15.8	9.6	4.5	15 gpm
X25	32.5	25.9	16.6	2	22	15.8	12.8	7.5	25gpm
X35	40.9	34.5	16.6	3	24	15.8	12.8	8.5	35gpm
X50	-	39.4	19.8	3	24.2	16	15	11	50gpm
X75	-	43.4	21.3	4	24.2	16.1	16.5	12.5	75gpm
X125	-	55.1	22.8	4	24.2	16.2	18.1	14.1	125gpm

ALL DIMENSIONS IN INCHES

Specification: Automatic grease trap (AGRU) with built in automatic grease removal and dry, front-loading solids strainer. 16 Gauge 304 Bright Finish Stainless Steel. Sealed, Stainless Steel Top. 25 Watt, 110v; 60Hz Motor. 600-Watt Heater with Thermal Cut Out. User friendly Logic Controller with Backlit Display. Skimming Drum is capable of skimming 1.5 gallons per hour. Can be connected to pot wash sinks, pre-rinse sinks, combi ovens, Asian woks, floor drains and most grease producing kitchen appliances. UL, PDI, CSA, and ASME certified. Please note dimensions are subject to change without notice.



Grease Guardian®

Frontline Engineering

*"My mind is at rest
with Grease Guardian"*

MARK SIMMONS
CHEF



UNDER SINK AUTOMATIC GREASE REMOVAL UNIT

Stainless steel fabrication

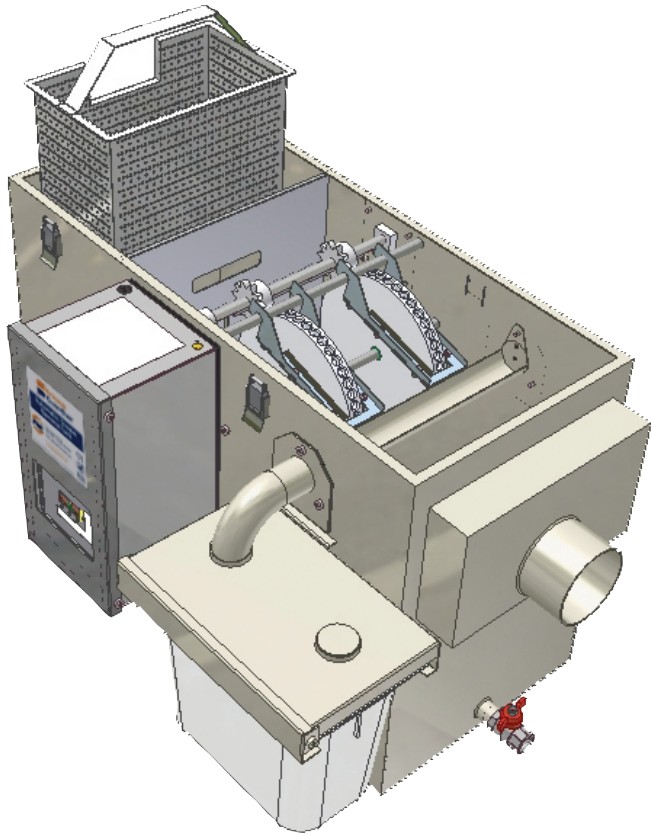
Intelligent design

Removes 99% of grease

Quality-assured and approved globally

Easy to install and maintain

Full customer support



THREE-STAGE OPERATION SYSTEM

STAGE 1 Solids Collection

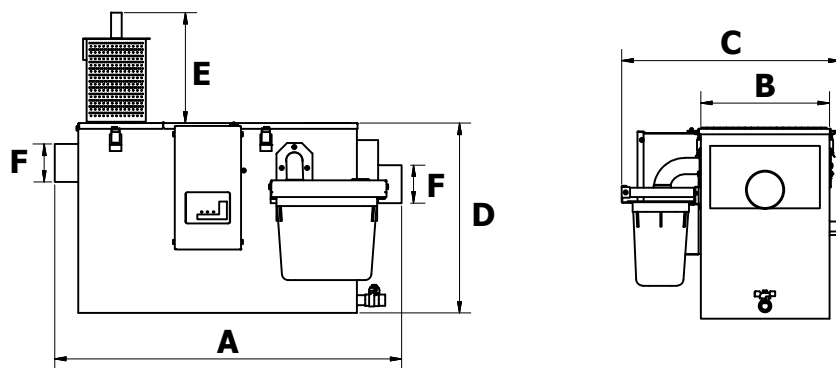
Wastewater from the kitchen is directed through the inlet of the **Grease Guardian®** where a removable strainer basket collects any solid debris.

STAGE 2 Grease & Oil Separation

Grease in the wastewater floats to the surface and is trapped while the clear water leaves the unit and enters the drainage system.

STAGE 3 Self Cleaning & Grease Removal

The timer-driven heating element is activated to liquefy grease, which is then removed by the skimming wheel and deposited into a portable container for recycling. Can be connected to: Pot wash sinks, pre-rinse sinks, combi ovens, Chinese cookers and floor drains



Model	Length (A) INCLUDES INLET & OUTLET	Width (B) MAIN TANK	Width (C) INCLUDING GREASE COLLECTION CONTAINER	Height (D) WITH LID CLOSED CLEARANCE NEEDED	Basket (E) CLEARANCE NEEDED	Inlet/Outlet (F)	Max Flow
D1	640	310	515	330	200	60	0.75l/s
D2	720	310	515	410	240	60	1.25 l/s
D3	840	310	620	450	270	90	1.75 l/s
D4	890	310	620	450	270	115	2.25 l/s
D5	1420	310	670	560	390	115	3.50 l/s

ALL DIMENSIONS IN MM

Specification: Automatic grease trap with inbuilt grease skimming mechanism. 16 Gauge 304 Stainless Steel, 25 watt motor. 600 W heater D1-D2; 1.0kw heating element D3-D4; 2 x 1.0 KW heater D5. Programmable digital timer, 230V 50Hz as standard. 110V 60Hz also available. Each wheel skims 2kg of free floating grease per hour. Left-to-right or right-to-left handling of unit to suit preferred flow direction.

For invert levels please contact your local supplier.

Grease Guardian®

Frontline Engineering

"Grease Guardian lets me focus only on my job"

JESSICA SMITH
PASTRY CHEF



MANUAL GREASE TRAP RANGE

Suitable for coffee shops, confectioneries, snack bars, patisseries and other small catering applications

Stainless steel fabrication

Intelligent design

Traps food waste & grease

Small foot print and portable

Easy to install and maintain

Full customer support

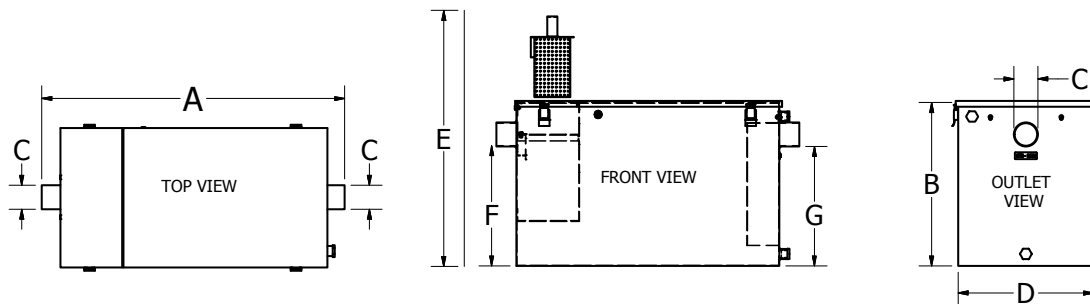
THREE-STAGE OPERATION SYSTEM

STAGE 1 Solids Collection

Wastewater from the kitchen is directed through the inlet of the **Grease Guardian®** where a removable strainer basket collects any solid debris.

STAGE 2 Grease & Oil Separation

Grease in the wastewater floats to the surface and is trapped while the clear water leaves the unit and enters the drainage system.



Model	Length (A) <small>INCLUDES CONNECTIONS</small>	Height (B) <small>TANK ONLY</small>	Inlet/Outlet (C)	Width (D)	Basket clearance (E)	Inlet Height (F)	Outlet Height (G)	Max flow (litres/sec)
GT1	700	323	60	340	500	205	205	0.75l/s
GT2	760	414	60	340	620	302	302	1.25l/s
GT3	800	428	60	340	667	340	298	2.00l/s
GT4	940	455	89	356	718	331	231	2.75l/s
GT5	1000	455	89	400	718	331	231	3.5l/s

ALL DIMENSIONS IN MM

MANUAL GREASE TRAP RANGE WITH FAT-BIO DOSING OPTION

STAGE 3 Dosing

The trapped grease can be treated by using the FatBio solution which combines a lipase producing non pathogenic bacteria with nutrients and enzymes.

Fat-Bio Grease Solution

- Unique liquid biological formulation
- Completely bio-degradable with minimal environmental impact
- Complies with (EC) No 648/2004 Regulation
- Product requires no hazard labelling and is therefore safe to transport, to store and to use



Coffee GuardianTM

*"Finally!... no more
drain blockages"*

ABBIE HAYDEN
BARISTA



FILTERS COFFEE GROUND WASTE FROM COFFEE MACHINES

Stainless steel fabrication

Installed under sink and/or coffee machine

Prevents blockages

Filters coffee grounds

0.6, 1, 4 & 8 litre capacity options

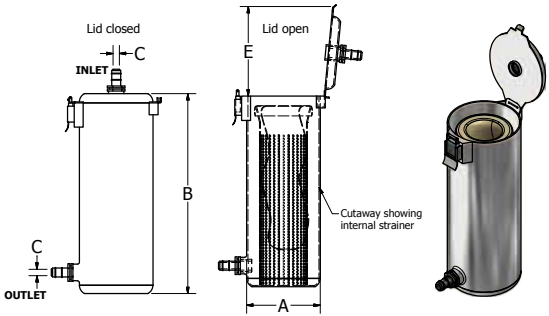
Easy to install & maintain

Compact in size

Full customer support



COFFEE FILTRATION OPTIONS ST2, ST4, ST8



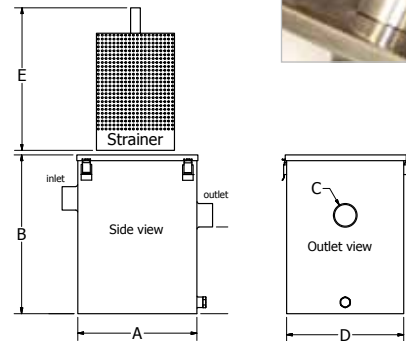
INLET/OUTLET connections available for 16mm and 20mm ID. Allow minimum clearance required for servicing as per table below (E).

ST2 Coffee machine waste filter

The ST2 is a filter for industrial coffee machines, specifically designed to treat the waste flow of the backwash before going to the drain. Coffee grounds are strained through an ultra fine fabric mesh filter.

The ST2 is easy to fit and comes with pipe fittings and wall brackets for easy installation. The ultra fine fabric mesh filter can be used to strain the grounds.

For confined spaces ST2 mini version is available.



Coffee filter attachment

ST4 & ST8 Undersink Solid Strainer with coffee filter attachment

The ST4 and ST8 coffee waste filters can be installed under sinks used in cafes to strain coffee grounds and other fine sediment. The under-sink option can take the waste from the sink as well as the coffee machine itself.

With the ST8 floor mounted trap, several filtration methods are available to choose from, including mesh bags, ultra fine fabric mesh filter and stainless steel basket options.

Maintenance is easy. Once a day or when a reduced flow is noticed from the sink, simply open the tank and remove the filtration device, empty and replace.

Model	Length (A)	Height (B)	Inlet/ Outlet (C)	Width (D)	Min. Clearance (E)	Strainer Capacity Litres	Filter options
ST2 mini	115	220	16/20	n/a	145	0.6	Coffee filter
ST2	115	320	16/20	n/a	230	1	Coffee filter
ST4	255	352	50	255	250	4	Coffee filter/ metal strainer
ST8	305	405	60	300	350	8	Coffee filter/ metal strainer / mesh bag

All dimensions in mm. All drawings in this brochure are guidelines and are subject to change. Always request the latest drawings from your suppliers.





*"One thing less
to worry about"*

COURTNEY MALONE
KITCHEN STAFF



FILTERS FOOD WASTE FROM DISHWASHING & PREPARATION AREA

Prevents food waste blockages

Stainless steel fabrication

Interchangeable filter options

Small footprint and portable

Easy to install and maintain

Full customer support



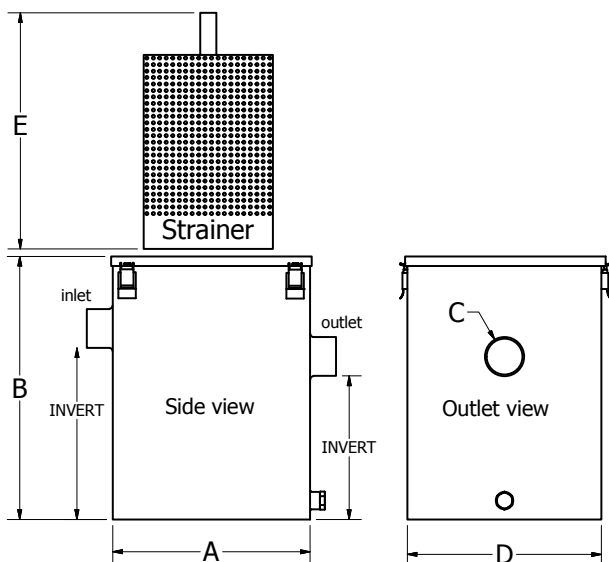
STANDARD OPTION (BASKET)

For general food waste the ST8-23 range with removable filter basket is the perfect option. Ideal for food preparation sinks, meat counters and positioning upstream from grease traps.

Also available in a low outlet version (dry basket in ST8 and ST23).

FINE FILTER OPTION (BAG)

The ST8 Trap offers the option of a removable polyethylene filter bag to screen fine solid waste found during food preparation in commercial kitchens.



COFFEE FILTER OPTION

The ST8 can also be upgraded to serve as a dedicated coffee grounds filter for installation at sinks in cafes. For this purpose a kit is available comprising of an ultra fine fabric mesh filter and bracket

Model	Length (A)	Height (B)	Inlet/Outlet (C)	Width (D)	Basket (E)	Capacity LITRES	Options INLET/OUTLET (F)	Invert Levels
CLEARANCE NEEDED								
ST8	305	405	60	300	350	8	Basket/Coffee Filter/Bag	310 / 225*
ST12	305	500	90	300	450	12	Basket only	340/340
ST23	405	562	110	300	550	23	Basket only	420/25mm*

ALL DIMENSIONS IN IMM

Specification: Floor standing sediment trap. 1.2mm/1.5mm, 304 Stainless Steel with bright finish.

*Note: low outlet level of 25mm is standard for ST23 models and optional on request for ST8 and 12 models



Grease Guardian®

Frontline Engineering

*"A first class piece
of machinery that is
reliable and effective"*

THOMAS DELANEY
HOTEL CHIEF ENGINEER

**CENTRALISED
AUTOMATIC
GREASE REMOVAL
RANGE**



REMOVES ALL TRAPPED GREASE

Grease can be collected and
recycled to create bio-fuels

Minimal maintenance required

Easy to install and maintain

Suitable for 10l/s flow

Full customer support



FOUR-STAGE OPERATION SYSTEM

STAGE 1 Solids Filtration and Transfer (with Tilting Box)

Waste enters the unit and any large food particles are trapped in a primary "large solids" screen. The waste continues into the solids hopper where it settles at the bottom. The liquid waste now free of solids continues into the main tank. The settled fine solids are periodically pumped into a secondary "fine solids" screen. Both fine and large solids screens form part of an easy to empty tilt basket that is manually cleaned into a food waste bin.

STAGE 1 Automatic Solids Transfer (ASRD)

The D10 automatic solids transfer to drain offers the option of filtering and transferring the foodwaste automatically to drain, with no human input required. A brush screening device is installed before the D10 grease separation tank.

STAGE 2 Grease Trapped

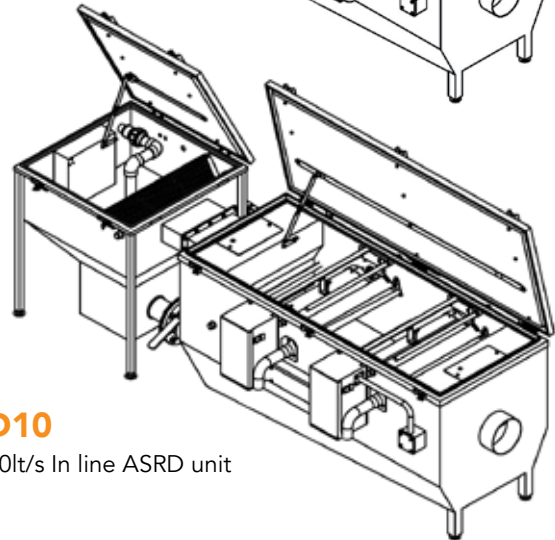
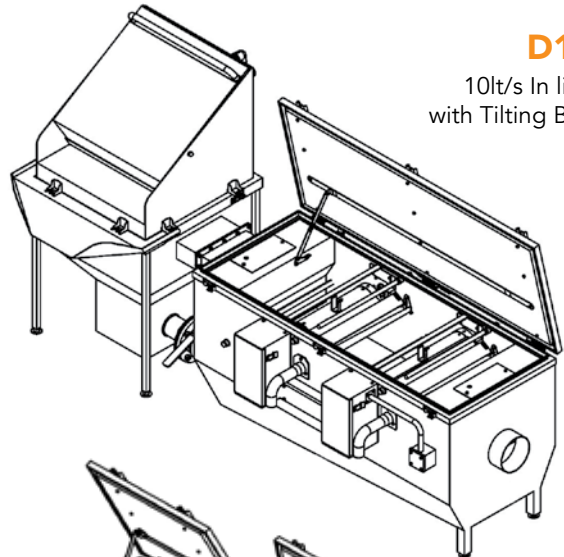
After entering the main tank grease which is lighter than water separates naturally and remains trapped. The heavier "clean" water leaves the tank under a baffle before being discharged to drain.

STAGE 3 Grease Removal Programme

A pre-programmed removal cycle starts by first agitating the trapped grease waste using diffused air. This helps suspended grease globules to further separate and directs the waste towards the skimming mechanism. The waste is then heated and the grease liquefies. The liquefied grease is then skimmed and transferred to external receptacles to await recycling.

D10

10lt/s In line
with Tilting Box



D10

10lt/s In line ASRD unit

STAGE 4 Self Cleaning

A wash down system can be activated to ensure the system remains clean.

Model	Length	Width	Height	Inlet/Outlet	Flow Rate
D10 Tilting Box	2584	1315	1355	115/160	10l/s
D10 ASRD	2584	1315	1355	115/160	10l/s

ALL DIMENSIONS IN MM

Specification: Automatic grease trap with inbuilt grease skimming mechanism. 14 Gauge (2mm) 304 Stainless Steel, 1.8kw x 3 heating elements, 25 watt motor x 2. Wall mounted control panel IP65 with 24 hour programmable digital timer. 400V, 3phase (4 wires); 110V option available.

For invert levels please contact your local supplier.





Grease Guardian®

Marine Range

*"State-of-the-art technology
built for sea vessels"*

J MATTHEWS
MARINE ENGINEER



TRAPS AND REMOVES FATS, OILS & GREASE ON MARINE VESSELS

Stainless steel fabrication in SS316

Traps and removes fats, oil & grease
on Marine Vessels

Intelligent design

Automatically removes 99% of grease and food waste

Self cleaning facility

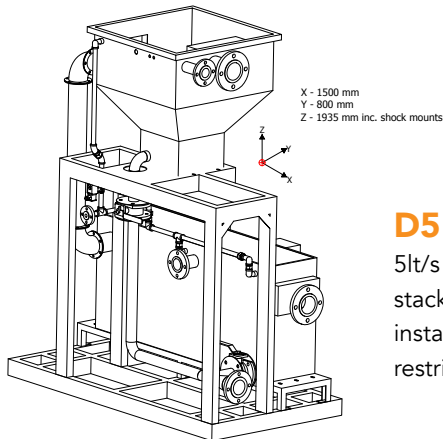
Product ranges from 1L to 20L per second

Easy to install and maintain, BMS remote monitoring

Full customer support

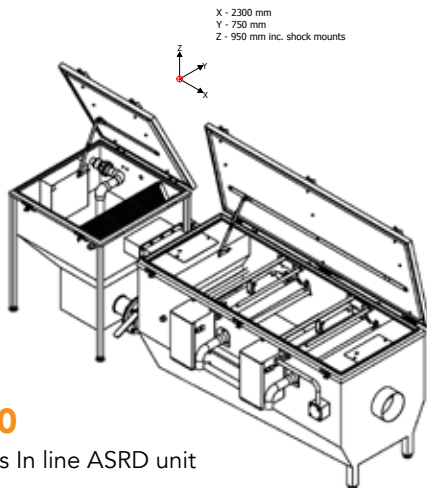
Custom design unit available on request

Products layout and combinations



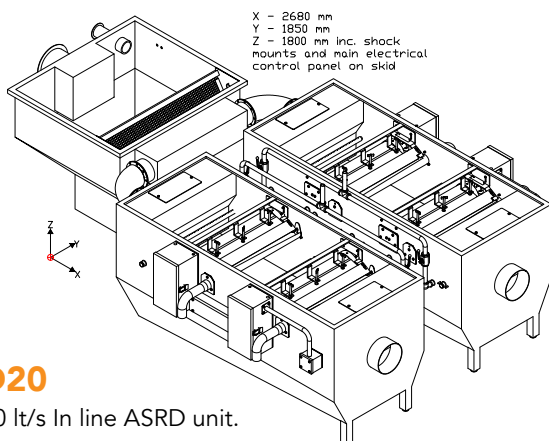
D5

5lt/s In line or stackable for easy installation in restricted space



D10

10lt/s In line ASRD unit



D20

20 lt/s In line ASRD unit.

FOUR-STAGE OPERATION SYSTEM

STAGE 1 Solids Filtration and Transfer (ASRD)

Kitchen waste water enters the unit and any large food particles are trapped by a large screen based in the hopper, where they settle at the bottom. The liquid waste now free of solids continues into the main tank. The settled solids are periodically pumped away by pump into a secondary tank on board for storage (usually available on the ship).

STAGE 2 Grease Trapped

After entering the main tank grease which is lighter than water separates naturally and remains trapped. The heavier clean water leaves the tank under a baffle before being discharged to drain.

STAGE 3 Grease Removal Programme

A pre-programmed removal cycle starts by first agitating the trapped grease waste using diffused air. This helps suspended grease globules to further separate and directs the waste towards the skimming mechanism. The waste is then heated and the grease liquefies. The liquefied grease is then skimmed and transferred to external receptacles to await recycling.

STAGE 4 Self Cleaning

A wash down system is automatically activated to ensure the system remains clean.

OTHER FEATURES

Grease waste can be recycled or sold

Service log and reminder alarms as standard

Compact modularized system that can be disassembled for easy transport on board with possibility of stackable version, skid mounted, with manual or automatic solid removal options

Designed to limit smell, avoid spillages, in 316 SS 16 and 14 gauge according to the model.





Online asset and performance management system for Grease Guardian and similar products.

Input and view the status and history of your grease trap.

Keep track of where your units are, who services them and when they were last inspected.

Ensure service partners and resellers are looking after their customers.

Know everything about the system you have installed with your own access to GG world.

Check customer details and view units they have purchased at any time.

Service reports by technicians are saved online and stored against unit.

Check full report from technician and ensure proper service of unit has been carried out.

There are numerous report templates under different categories.

Keep track of the status of units
& Find your units quickly.

Use reports to see what units are out there and where they are installed.

GG World is linked to Google Maps.
View GG installations on maps.

Have your global presence



*The online
asset management system
for your stock*

Global presence



HILTON HOTEL
MALDIVES



EMIRATES STADIUM
LONDON



THE MALL
ATHENS



PORTOMASO
MALTA



GRAND CASINO
BRUSSELS



OLYMPIC STADIUM
SYDNEY



**CHANGI
AIRPORT**
SINGAPORE



**EMIRATES
TOWERS HOTEL**
DUBAI



**LOUVRE
MUSEUM**
PARIS

AND HUNDREDS OF UNITS ALL AROUND THE WORLD



Frequently asked questions

What causes grease to build-up?

The main source of grease in a kitchen can be attributed to pot/plate washing sinks and steam ovens. Grease Guardians can also treat pre-rinse sinks for dishwashers.

What is a grease trap and why do I need one?

Grease traps have been around for more than 100 years. The concept is quite simple, wastewater (usually from commercial kitchens) containing fats, oils and grease (or simply F.O.G.) enters a tank. F.O.G. does not mix with water and rises to the surface. The clear heavier water escapes under an outlet baffle leaving the F.O.G. behind. A "manual" grease trap needs to be opened and the F.O.G. pumped out once a month. An automatic grease trap removes the grease every day by itself. Without the inclusion of a grease trap in commercial kitchens the health and safety of the establishment may be compromised. Grease will cause blockages and foul odours if left untreated. It is common for government bodies to fine owners who fail to install some form of grease treatment and consequently create grease problems.

What are the common forms of treating grease?

There are various ways of treating grease. A manual grease trap can be installed underground to collect grease over a period of weeks. The trap then needs to be emptied to maintain efficiency. Automatic Grease Removal Devices are grease traps that incorporate a system for automatically removing the grease on a daily bases in order to maintain the highest efficiency and reduce the need for pump outs. Sometimes enzymes and bacteria can be used to remove trapped grease. "Dosing" may be effective for low grease producing outlets.

What is the best solution and why choose Grease Guardian?

A manual under sink grease trap is a low cost system trapping grease at source. However a manual trap must be emptied every few weeks which comes at a cost. Larger traps will prove more efficient if space is available but still need emptying every month. The automatic range removes the need for monthly emptying through automatic skimming. Customers choose Grease Guardian for the design and build quality, for the 10 years warranty, for the low maintenance, for the ease of use and above all else for performance that ensures compliance and prevents blockages. Grease Guardian products go through rigorous national tests. For all approvals visit the accreditations section on the website.

I am not happy with my current grease trap, what is the problem and what should I do?

Manual Grease Traps: Manual grease traps need to be emptied at least once a month. If they are not fully pumped clean efficiency will drop and grease will escape or build up and overflow. This is especially the case where the grease trap has been undersized or business has expanded. Emptying a grease trap can prove costly.

Dosing: If you are having problems with dosing systems it may be because the grease is proving harder to break down or the fats are being moved farther down the drain. Only use dosing on low levels or grease.

Grease removal device: You may be using a grease removal unit that is not manufactured by Grease Guardian. All Grease Guardian automatic grease removal units are designed and tested in accordance with national standards. Unfortunately, other manufacturers do not follow the same level of testing. Grease removal units do need servicing like all kitchen equipment. Contact your Grease Guardian supplier for the best solution.

What other waste cause problems in a kitchen other than grease?

Food waste from sinks is as big a problem sometimes as grease. Coffee ground is a growing problem for city drains. Grease Guardian sister products like the Food Guardian, Sink Guardian and Coffee Guardian lines are great solutions for general kitchen food waste that is directed to the drain.

What can be done with waste grease collected from Grease Guardians?

Grease collected by Grease Guardians should be stored in the same way as spent fryer fat and given to grease rendering companies who will recycle the waste. This is common practice in most places and costs little if anything. Grease is being increasingly used in the preparation of bio-diesel. Demand for grease for this purpose is therefore growing.

How exactly does an automatic Grease Guardian work?

Waste enters the Grease Guardian and solids are collected in a strainer basket. The wastewater continues into a second chamber where it separates into clean water and waste grease and oils. The clean water passes under a baffle and out of the unit and the grease and oils rise to the top of the chamber where, through a periodic system of heating and skimming, they are removed and collected into a container that can be taken away. No enzymes or chemicals are required to assist in the process.

Is the Grease Guardian costly to run?

No. The standard Grease Guardian has a 600w heater that only when the water temperature drops below 40 degrees and only during the programmed skimming period (1-2 hours). The 25 watt motor runs only during the programmed skimming period.

What maintenance does the Grease Guardian require?

A Grease Guardian requires daily maintenance that takes no longer than a couple of minutes. This involves simply emptying the removable solids basket and plastic grease container. It is recommended to clean the wiper-blades regularly. It is also a good idea to empty the unit completely and clean the inside every 4 – 6 months.

Are Grease Guardians suitable for installation inside kitchens?

The Grease Guardian is ideal for kitchens. The product is CE rated and therefore complies with latest European food safety standards. (EC1782002 and 852/2004)

How do I choose a Grease Guardian to suit my requirements?

The sizing of a Grease Guardian depends on the kitchen appliances entering the unit. For an idea of what unit best suits your establishment contact your supplier or view the specifications section on the website.

Can I connect a dishwasher to a grease trap?

Grease traps can be connected to dishwashers however the emulsification effect on grease as a result of dishwasher detergents can in most cases prevent waste oils separating quickly enough inside a grease trap. The larger the grease trap the better the chance however "under sink" grease traps and removal devices do not have the "retention time" required for emulsified grease from dishwashers to separate. If a centralised or in ground grease trap with sufficient volume cannot be installed then an effective alternative approach is to treat the pre-rinse sink rather than the dishwasher.

Where is the Grease Guardian sold?

The Grease Guardian has been sold in over 40 countries worldwide with 7 sales hubs. Visit the contact us section of the website or email us: sales@greaseguardian.com to be directed to your local reseller.

How can I become a distributor of the Grease Guardian?

If you wish to be considered as a Grease Guardian distributor in a market where Grease Guardians have yet to be represented please visit the contact us section of the Grease Guardian website or email us: sales@greaseguardian.com

How do I find out who my distributor is?

If you wish to contact a distributor or reseller of the Grease Guardians please visit the contact us section of the Grease Guardian website or email us: sales@greaseguardian.com



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