



**Grease  
Guardian®**  
Frontline Engineering

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

MARK SIMMONS  
CHEF

## D SERIES



## AUTOMATIC GREASE REMOVAL UNIT D-SERIES (LID BASKET)

Traps grease and food waste

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 (point of source)

Collected waste can be recycled

Programmable logic control

Access to basket & wiper blade from top

Full customer support

Up to 3 years warranty



## THREE-STAGE OPERATION SYSTEM

### STAGE 1 Solids Collection

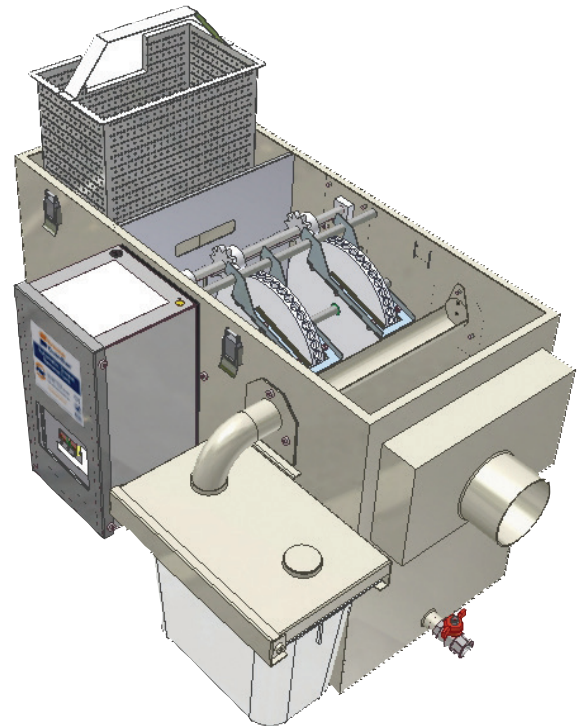
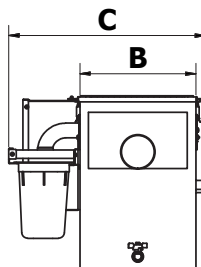
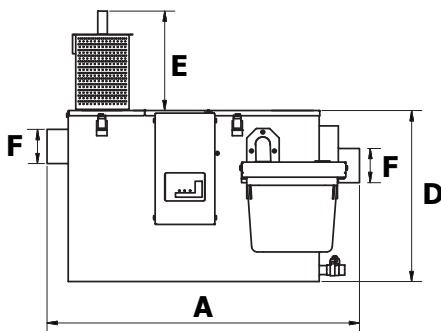
Wastewater from the kitchen is directed through the inlet of the **Grease Guardian®** where a removable strainer basket collects any solid debris.

### 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 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
<b>D1</b>	643	308	503	326	165	60.1	0.75l/s
<b>D2</b>	723	308	503	415	200	60.1	1.25 l/s
<b>D3</b>	813	308	503	453	255	88.9	1.75 l/s
<b>D4</b>	913	308	503	453	255	114.6	2.25 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.