

PRODUCT CATALOGUE



**SUSTAINABLE GREASE MANAGEMENT
SOLUTIONS FOR COMMERCIAL KITCHENS**

Call: (236) 464-8353



GREASE GUARDIAN X Series

Point Source Automatic Grease Trap for combi ovens and multi compartment sinks Up to 35 Gallons per minute / 70 pounds capacity



GREASE GUARDIAN D Series

Point Source Automatic Grease Trap for multi compartment sinks Up to 25 Gallons per minute / 50 pounds capacity



GREASE GUARDIAN Manual Series

Hydromechanical Grease Traps for Multi Compartment Sinks Up to 35 Gallons per minute / 70 pounds capacity



GREASE GUARDIAN Marine Series

Point Source Automatic Grease Trap for multi compartment sinks Up to 35 Gallons per minute / 70 pounds capacity



GREASE GUARDIAN X Series Centralized Systems

Automatic Grease Traps for entire Kitchen Facilities. Large Capacity / High Efficiency / Small footprint up to 125GPM / 250 pounds



GREASE GUARDIAN NS Range Basement Grease Traps

Stainless Steel Grease Traps with internal wash combined with external pumping combined. Up to 1500 gallon capacity.



Biosync Resource Recovery
 biosyncrecovery@gmail.com
 www.biosyncrecovery.ca

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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.

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SINGLE FIXTURE POINT SOURCE SIZING RECOMMENDATIONS

Fixture	Compartment Size (inches)	Pipe Size (inches)	Flow rate (GPM)	Grease Guardian Automatic Model X Series	Grease Guardian Automatic Model D Series	Grease Guardian Manual Model
Pre-Rinse Sink	25 x 25 x 12	2	15	GGX15	GG-D15	GGX15M
	30 x 30 x 12	2	20	GGX20	GG-D20	GGX25M
Single Compartment Sink	20 x 20 x 12	2	15	GGX15	GG-D15	GGX15M
	24 x 24 x 12	2	15	GGX15	GG-D15	GGX15M
	30 x 30 x 30	2	20	GGX20	GG-D20	GGX25M
Double Compartment Sink	18 x 18 x 12	2	15	GGX15	GG-D15	GGX15M
	20 x 20 x 12	2	20	GGX20	GG-D20	GGX25M
	24 x 24 x 12	2	25	GGX25	GG-D25	GGX25M
Triple Compartment Sink	18 x 18 x 12	2	20	GGX20	GG-D20	GGX25M
	20 x 20 x 12	2	25	GGX25	GG-D25	GGX25M
	24 x 24 x 12	3	35	GGX35	N/A	GGX35M
Wok Range	N/A	2	15	GGX15	N/A	N/A
Combi Steam Oven	N/A	2	4	CG-4	N/A	N/A

For multiple fixture applications please contact Grease Guardian directly by email sales@greaseguardian or call 088-677-7861

POINT SOURCE UNIT DIMENSIONS

Model	Flow GPM	Length	Width	Height	Inlet / Outlet	Inlet Height	Outlet Height
CG-4	4	24	15	14	2	9.75	7.25
GGX15	15	31	15	13.5	2	9.5	4.5
GG-D15	15	27	16	15	2	8.5	8
GGX20	20	32.5	15	15	2	11	6
GG-D20	20	29.25	16	16	2	9	8.75
GGX25	25	32.5	15	16.5	2	12.5	7.5
GG-D25	25	35	16	16	2	9	8.75
GGX35	35	41	15	16.5	3	12.8	8.5

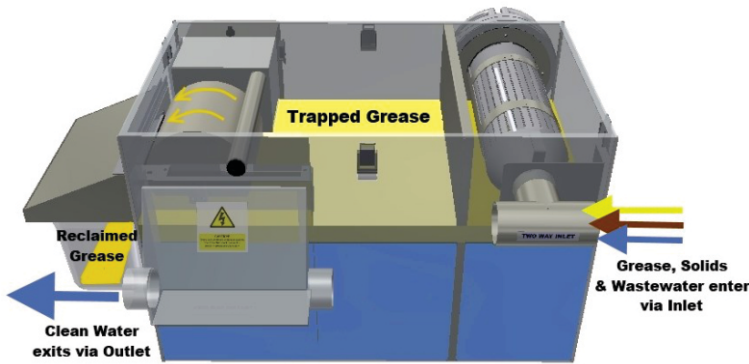
All above dimensions are in inches



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



Grease Guardian CG4 to GGX35

The Grease Guardian Point Source range comprises of the CG4 for combi ovens, and GGX15, GGX20, GGX25, GGX35 and GGX50 for multi-compartment sinks. 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 and even multiple sink applications.

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

Principle of Operation

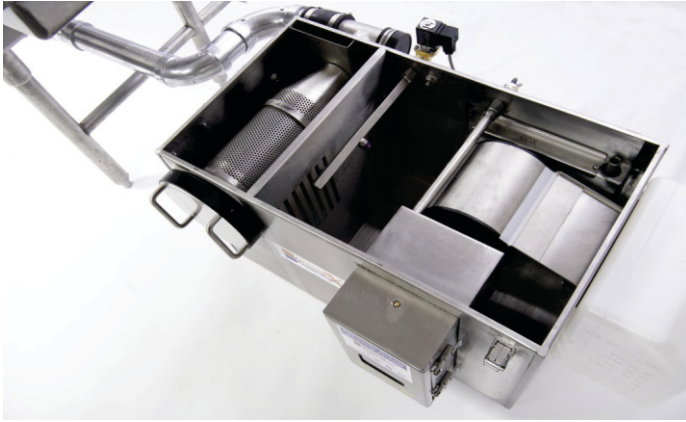
Wastewater from the kitchen is directed through the inlet of the Grease Guardian where a removable dry strainer basket collects incidental solids. Grease in the wastewater floats to the surface and is trapped allowing the clear water to leave the machine and enter the drainage system. The automatically 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.



**3-DIMENSIONAL VIEW OF TYPICAL POINT SOURCE
GREASE GUARDIAN INSTALLATION**

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**GGX SERIES
POINT SOURCE GRU
TECHNICAL DATA**



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

Call: (236) 464-8353



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.

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



**An Excellent solution for Rotisseries,
Steam Ovens, Combi Ovens**

Call: (236) 464-8353

WOK GUARDIAN

POINT SOURCE GRU 15 GPM 30 Pound

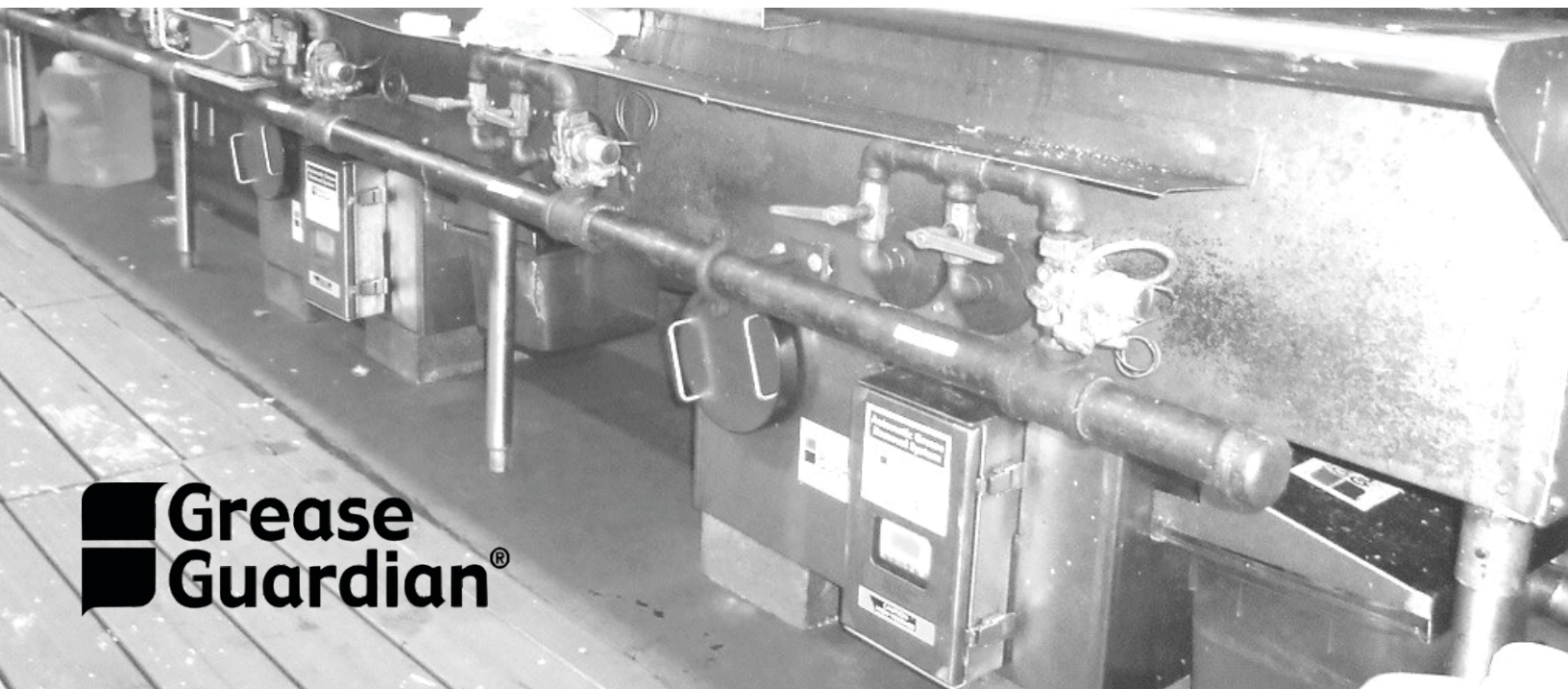


Grease Guardian Wok Guardian
Compact and Durable
Front Access to Solids Strainer
Stainless Steel Tank and Components
High Heat Resistance
Automatic Hot Water Internal Spray
Wash System

The Wok Guardian, with its unique design solves the age old challenge of where to install an automatic grease trap on Wok Range applications. With access from the front of the system to remove the solids strainer and grease collector, the Wok Guardian is very easy to install under a Wok Range.

The stainless steel design is right at home in the high heat environment under the Wok range. Installation costs are slashed as there is no need to move other kitchen equipment! Keep your kitchen layout just as it is without sacrificing any space.

This system is highly efficient and very easy to maintain, with simple to use, flexible controls, and can easily handle flows from a 1 to 10+ chamber Wok Range. Take the grease and resell it to add to your bottom line of profitability. With industry leading reliability and warranty, you'll save money, day in, day out and dramatically reduce your pumping costs! Tired of calling the plumber for clogged pipes in the middle of a rush? This system will work to resolve that issue too!



GREASE GUARDIAN D CONFIGURATION - GGD SERIES

AUTOMATIC GREASE REMOVAL UNITS FOR RESTAURANT KITCHENS

Compact Grease Management Solutions
for your Kitchen

Pot Sinks, Pre-rinse Sinks,
3 Compartment Sinks

“Suitable for Retrofitting”



D Configuration Point Source GRU

Model	GGD15	GGD20	GGD25
Flowrate	15 GPM	20 GPM	25 GPM
Grease Capacity	30+ pounds	40+ pounds	50+ pounds
Inlet size	2"	2"	2"
Outlet size	2"	2"	2"

Dimensions

Overall length	27	29	31
Height	15	16	16
Width	16	24.5	25
Inlet height	8.25	9	9
Outlet height	8	8.75	8.75

Box weights

Weight in pounds	75	80	90
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Box dimensions

Length	35	35	40
Width	30	30	30
Height	20	20	20

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



View of GGD20 with lid removed

Call: (236) 464-8353



Grease Guardian®

Sustainable Grease Management

"Grease Guardian lets me focus only on my job"

JESSICA SMITH
PASTRY CHEF

Model	GGXM15	GGXM25	GGXM35
Flowrate	15 GPM	25 GPM	35 GPM
Grease Capacity	30+ pounds	50+ pounds	70+ pounds
Inlet size	2"	2"	3"
Outlet size	2"	2"	3"

Dimensions

Overall length	24.5	26	34.5
Height	14	17	17
Width	15	15	15
Inlet height	9.5	12.6	12.6
Outlet height	4.5	7.5	8.25

Box weights

Weight in pounds	75	80	90
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Box dimensions

Length	30	32	40
Width	24	24	24
Height	18	20	20

GREASE GUARDIAN MANUAL RANGE - GGXM HYDROMECHANICAL GREASE TRAPS STAINLESS STEEL c/w DRY SOLIDS STRAINER



GGXM25 with lid removed



New Strainer Basket Design.
The basket is positioned above water level, allowing trapped solid to drip. It is lightweight making it easier to use.



New basket front position
facilitates installations in confined spaces thus allowing the use of bigger models when needed.



New lid closure gasket,
secures a better seal.



Multiple inlet outlet connection,
positioned at the back facilitates the installation process.





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

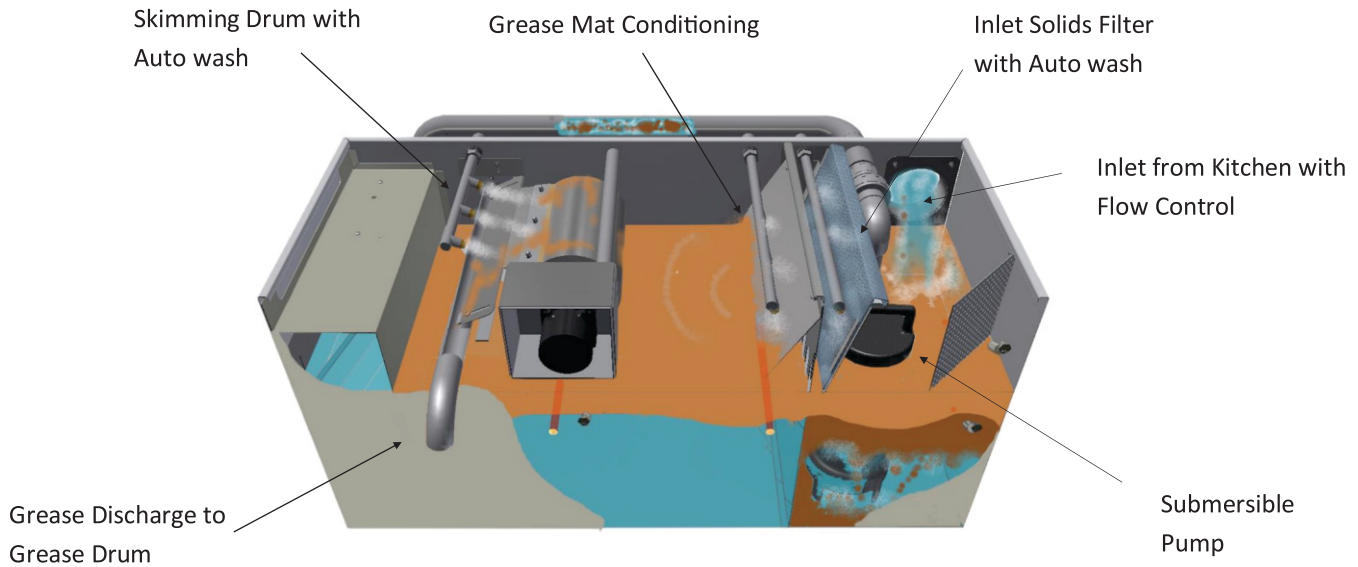


*“space saving compact
grease solutions”*

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biosync
Resource Recovery

Smart Equipment for Smart Buildings



GGX Model	GGX50	GGX75-IS	GGX125-IS	GGX75-AST	GGX125-AST
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 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



biosync
Resource Recovery

Call: (236) 464-8353



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

GREASE GUARDIAN MARINE RANGE

AUTOMATIC GREASE REMOVAL UNITS FOR SUPERYACHTS, NAVAL SHIPS, CRUISE SHIPS AND OTHER MARINE APPLICATIONS



Model	D1	D2	D3	D4
Flowrate	12 GPM	20 GPM	25 GPM	35 GPM
Grease Capacity	20+lbs	40+lbs	50+lbs	70+lbs
Inlet size	2"	2"	3"	3"
Outlet size	2"	2"	3"	3"
Dimensions				
Overall length	26"	29"	32"	34"
Height	15"	16"	19"	20"
Width	23"	24"	24"	24"
Inlet height	7"	10"	14"	13.5"
Outlet height	7"	10"	14"	10.5"

For full technical details see specification sheets

Call: (236) 464-8353



GREASE GUARDIAN MARINE RANGE

AUTOMATIC GREASE REMOVAL UNITS FOR
SUPERYACHTS, NAVAL SHIPS, CRUISE
SHIPS AND OTHER MARINE APPLICATIONS

DESIGN / BUILD GREASE
MANAGEMENT SOLUTIONS



Marine Grease Guardian (Up to 300 GPM)

GGX Grease Trap and Grease Removal Unit for marine applications
FLOW: 80 GPM to 300 GPM
BUILD: 316 Stainless Steel Tank

EXTRAS: Oil Level Sensor, Motion-Sensor, Audio-Alarm, Aero-Flow, ST Traps
WARRANTY: Up to 10 years on tank
(1-3 year parts)

Features

Constructed for "at sea" applications
Grease Trapping
Automatic Grease Removal
Solids Trapping / Transfer
304 Stainless Steel Construction
Pro Clean System
Waste Shut off Valves for High Seas
Fully Sealed Lock Down System
PLC Control

For full technical details see specification sheets

Call: (236) 464-8353



GREASE GUARDIAN - CENTRALIZED EN 1825

HIGH QUALITY STAINLESS STEEL
GREASE TRAPS

NS RANGE

BASEMENT GREASE TRAPS

With Internal High Pressure Washing,
Recirculating Water System, and Pump
Out Features.



Model	NS10	NS15
Flowrate	160 GPM	250 GPM
Tank Capacity	980 gallons	1439 gallons
Grease Volume	235 gallons	344 gallons
Inlet size	6"	8"
Outlet size	6"	8"
Dimensions		
Overall length	112"	156"
Height	60"	68"
Width	58"	58"

FEATURES

- ◆ EN 1825 Fully Certified
- ◆ Robust body constructed in 304 stainless steel matt finish
- ◆ High efficiency on grease and solids collection
- ◆ Minimal maintenance required
- ◆ Easy to use and maintain
- ◆ Suitable for applications up to 250 GPM
- ◆ Airtight System
- ◆ High Pressure Pump for Internal Washing
- ◆ Recirculating Water System
- ◆ Automatically Controlled Valves
- ◆ Level Sensor Grease Detection
- ◆ Diaphragm Pump for External Pump Outs
- ◆ Easy to Fit, Use and Maintain

For full technical details see specification sheets

Call: (236) 464-8353



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 with stainless steel removable drawer



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.



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GREASE GUARDIAN ACCESSORIES

Coffee Guardians



ST2 & ST4

Protect your internal plumbing and drains from damaging coffee grounds

Solids Traps



DS Range

Stainless Steel Food waste strainers with removable solids baskets.

Grease Containers



Various Capacities

Mounting and floor standing grease containers ranging from 0.9 gallon to 55 gallon

High Level Alarm Probe



GGX-HLPA

When a high grease level is reached a flashing beacon or BMS signal can be electronically activated.

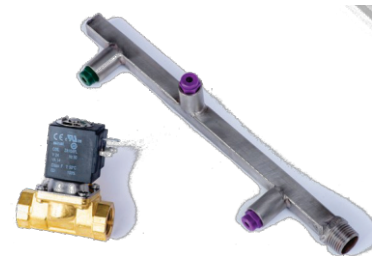
Equipment Stands



Stainless Steel Stands

Stainless Steel equipment stands are available for all our products from GGX7 up to GGX125.

Automatic Wash Down



AVA1/2AFA Wash Down

Automatic hot wash systems. These are designed specifically for difficult grease conditions and are controlled by the GGX PLC.

Sink Guardians



ST-1

Grease Guardian Sink Strainers. Heavy Duty Durable and Reliable Stainless Steel Sink Filters

GGX Blower



GGBLCEN110

Grease Guardian Blower provides diffused air to deal with difficult grease applications

Vented Flow Control



VFC

External Flow Control in sizes from 15GPM to 100 GPM



Call: (236) 464-8353



biosyncrecovery@gmail.com
www.biosyncrecovery.ca



Grease Guardian Automatic Grease Removal Units

