

## Grease Guardian® D10 - ASRD Model

*Automatic Grease removal  
equipment ideal for industrial  
applications and  
large flows  
such as  
hotels,  
resorts etc*



### THE SYSTEM OPERATES BY MEANS OF A 3-STAGE INNOVATIVE PROCESS

#### STAGE 1 - SOLIDS COLLECTION

Wastewater from kitchen sink outlets is directed through the inlet pipe of the solids strainer where any food residues are trapped by settlement in the hopper based compartment. The solids strainer houses a submersible pump connected to the pumped solids outlet pipe. The system is operated through preset cycles, periodically activating the solids transfer pump, which extracts the deposited solids and discharges them directly to the outlet of the Grease Guardian.

#### STAGE 2 - GREASE AND OIL SEPARATION

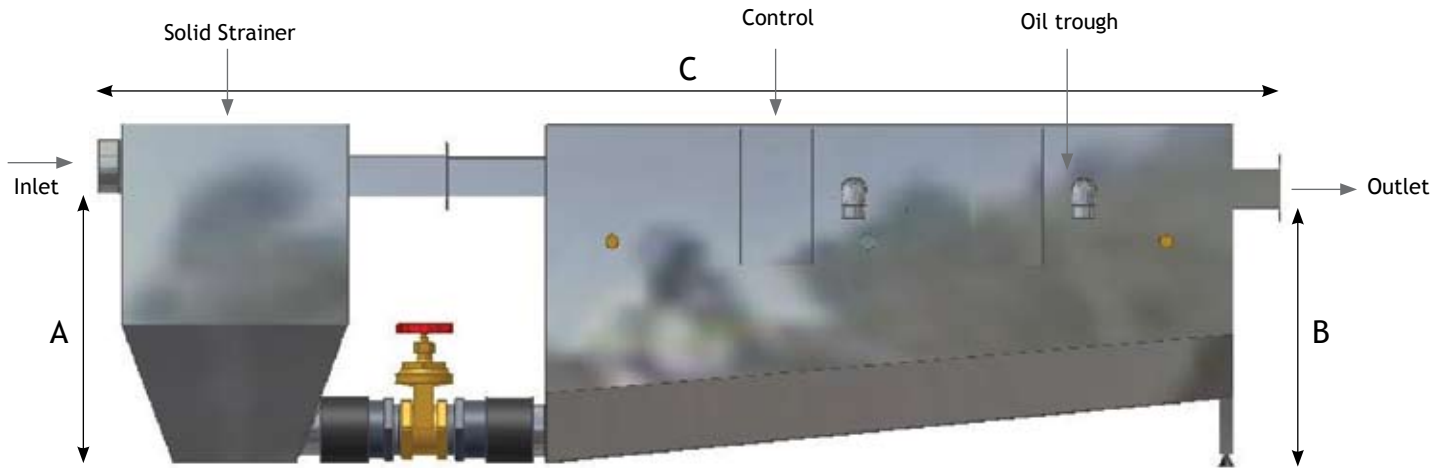
Following the solids removal process the wastewater containing free floating oils enters the D10 GG retention chamber. The lighter grease and oils are directed to the surface by means of specially designed baffle plates which enable immediate flotation of oils and greases to the surface where they remain trapped. The water portion of the flow exits by displacement under the outlet baffle to final discharge.

### FEATURES AND BENEFITS

- Automatically removes all trapped grease
- 97 - 98% efficient
- EN 1825, RoHS and CE certified
- Grease can be collected and recycled to create bio-fuels
- Does not require pumping or dosing
- Easy to install and maintain
- Minimal maintenance required

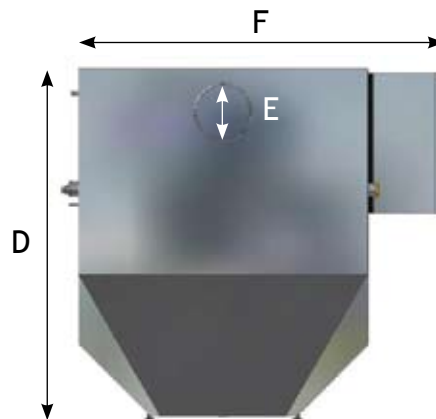
#### STAGE 3 - SELF CLEANING AND GREASE REMOVAL

A heating system located in the retention chamber is activated on a timed basis set to suit each individual kitchen. A motor-operated skimming roller collects the liquified oils & greases and transfers them to the collecting tank. The rollers are specially designed to ensure the maximum removal of oils and greases.



## Product Specifications

- **Solids De-sludging Pump:** single phase up to 40m<sup>3</sup>/hr and 15m static head max
- **Casing Material:** 16 Gauge; 304 Stainless Steel; Bright Finish
- **Skimming Motors:** 2 x 25 watt, 230v, 50 Hz, Thermally Protected, 1.3 µF Capacitor
- **Air Blower:** 0.26 kW
- **Heater:** 3 heaters, 1.8 kW, 230V, 50Hz, Thermostatically controlled
- **Hydraulic Flow:** 10 litres per second max
- **Wall mounted Control Panel:** PLC Controlled IP55
- **All Units comply with the Health, Safety & Electrical requirements** of the Machinery Directive 89/392/EEC, 91/368/EEC and 93/44/EEC



Dimensions	mm
A	575
B	515
C	2430
D	722
E	114
F	752

*Custom designed models are available*



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