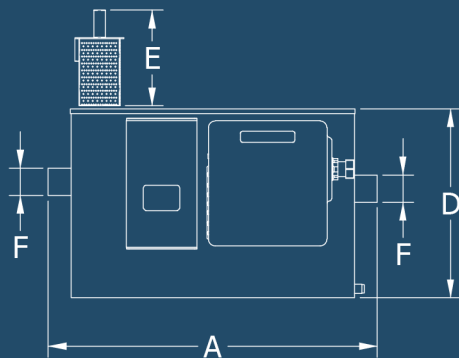


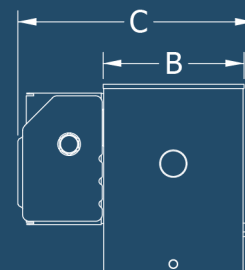
## Grease Guardian D-Series Brochure



Front View



Side View



Model	Length (A)	Width (B)	Width (C)	Height (D)	Basket Clearance (E)	Inlet / Outlet (F)	Max Flow
D1	643	309	515	326	174	60	0.75 l/s
D2	723	309	515	415	212	60	1.25 l/s
D3	812	309	515	453	290	90	1.75 l/s
D4	925	309	515	453	260	115	2.25 l/s

All dimensions in mm. Inlet / outlet height from the bottom of the pipe.

## Grease Guardian How it Works

### Food & Solids Collection

Wastewater from the kitchen is directed through the inlet of the Grease Guardian, where a strainer basket collects any food waste or solid debris.

### Grease & Oil Separation

Any grease in the waste water floats to the surface and is trapped, while the clear water leaves via the outlet and enters the drainage system.

### Grease Removal Process

A skimming wheel removes the grease, which is deposited into a portable container for recycling. The heating element can help liquefy grease before skimming.

1. Grease Holding Tank

2. Grease Extraction Channel

3. Wiper Assembly & Skimming Wheel

Front Facing Oil Cassette 5.

Solid Strainer Basket 4.

Programmable PLC 6.



Robust stainless steel construction

Tested & approved internationally

Reduces pump out requirements

Protects drains at point of source

Collected waste can be recycled

Removes grease automatically

Programmable digital controls

Simple to install and maintain

Extended warranty options

Traps grease & food waste

No dosing system needed

No need to open main lid

### Specification

Automatic grease trap with inbuilt grease skimming mechanism. 16 Gauge 304 Stainless Steel, 25 Watt motor. 600-Watt Heater D1-D2; 1000-Watt Heating Element D3-D4. 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.

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