

# COMBI OVEN SOLUTIONS



## COMBI GUARDIAN CG4

### COMBI GUARDIAN CG4 AUTOMATIC GREASE REMOVAL UNIT FOR ROTISSERIES AND COMBI OVENS



Highly Efficient  
Grease Separation  
and Removal Unit

**STAINLESS STEEL  
CONSTRUCTION  
DURABLE - RELIABLE  
- BUILT TO LAST**

**FULLY APPROVED**  
Grease Management  
Solutions for  
Rotisseries and  
Combi Ovens



PDI G101



ASME  
A112.14.3  
B481.1



UL 499  
CSA C22.2 No88  
E113375



IAPMO

## COMBI GUARDIAN CG4



**Stainless Steel Construction**

**Leading Edge Technology**

**Economical, Reliable & Durable**

Combi Guardian CG4, Part# CG4

Combi Guardian CG4 self-cleaning automatic grease removal unit. 16 gauge fully welded 304 stainless steel tank stainless steel internal baffle plate, fully sealed air tight stainless steel lid and robust stainless steel clamps, above water heavy duty stainless steel dry solids strainer basket, uni-directional inlet and outlet flow connections, with easy fit pipe couplings, concealed plumbing and electrical connections, 4 gallon per minute flowrate, 10+ pounds grease retention capacity, and skimming rate of 11/22 pounds per low/high cycle. The CG4 is supplied with a stainless steel rotating skimming drum, integral gas trap, integral flow control, totally enclosed geared drive unit, 600 watt immersion heater with self-regulating safety control, programmable controller and interface with energy saving mode. The CG4 is suitable for floor or shelf mounting arrangements. The CG4 is electrically tested and approved with MET Laboratories to UL499 and CSA C22-2 88-1952 standards. 3 year warranty is standard.

Optional 2.9 Gallon Grease Container Part # GGC5

Optional 2.9 Gallon Container Mounting Bracket Part # GGXCBCGN1/2

Optional Stainless Steel Stand Part # GGX4 Stand

### TECHNICAL DATA

WEIGHT	80 pounds
MATERIAL	Stainless steel
INTERIOR	Stainless steel
FLOWRATE	4 gallons per minute
GREASE RETENTION	10+ pounds
SOLIDS STRAINER CAPACITY	6.6 pounds
SKIMMING RATE / LOW	11 pounds per cycle
SKIMMING RATE / HIGH	22 pounds per cycle
AVAILABLE CYCLES	4 per day
MAXIMUM SKIMMING	88 pounds per day
PROGRAM CONTROL	PLC/HMI
ELECTRICAL	110 vac 630 WATTS 5.73A

### GREASE GUARDIAN standard features

- 3 Year Warranty
- 16 Gauge stainless steel welded tank
- Fully sealed air tight system
- Universal flow direction
- PLC/HMI automatic controller
- Long life skimming blade
- Dry solids strainer
- Grease collection container (1.1 gallon)
- 1/2" water connection
- Concealed electrics and plumbing
- Integral flow control
- Integral gas trap

## COMBI GUARDIAN CG4

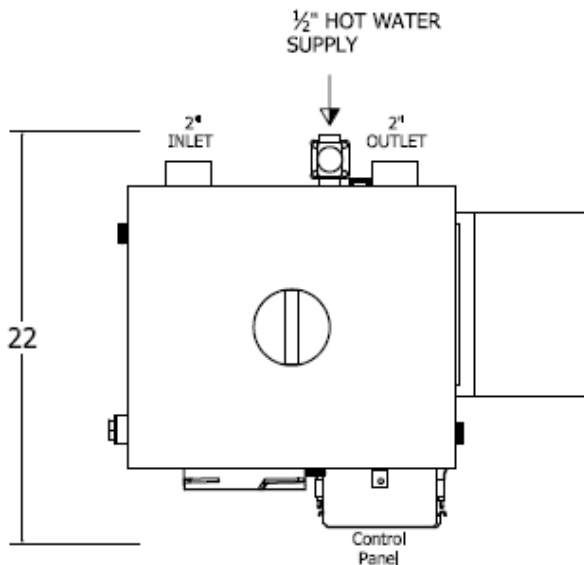
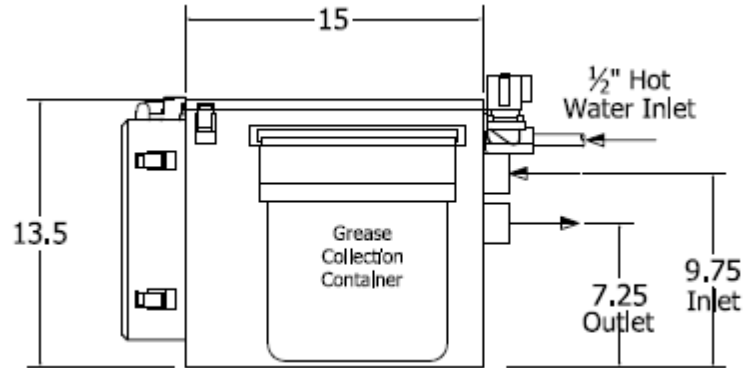
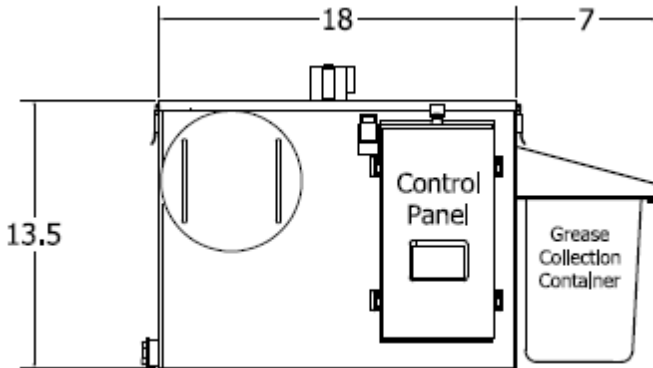
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## Combi Guardian CG4 Standard Specification

# COMBI GUARDIAN CG4

Inlet and Outlet connections at the rear of the CG4 allows maximum flexibility for inlet and outlet connections. Left to Right / Right to Left / Right to Right / Left to Left

4 Gallons Per Minute  
10+ pounds grease capacity



### KEY INSTALLATION NOTES

- Allow for minimum 27" x 22" clearances for tank
- Allow adequate space for grease container options
- Inlet connection is uni-directions
- Outlet connections are uni-directional
- Keep outlet piping at 1/8" per foot or greater
- Use rubber pipe connectors provided
- Only switch on after filling with water
- Refer to manual for full instructions

### PRE-START UP CHECKS

- Ensure unit is on level surface and plumbed securely
- Electrical outlet must be fitted with ground fault circuit breaker
- Ensure tank is filled with water to the correct level
- Ensure strainer basket cap is securely closed
- Set PLC date as detailed in manual
- Ensure the grease collector is empty and secured in place

#### Important Note:

1/2" hot water supply required to maintain water level within tank and provide internal flushing of internal parts



# COMBI OVEN SOLUTIONS

## COMBI GUARDIAN CG4

### Combi Guardian CG4

Automatic Grease Recovery Unit  
4 Gallons Per Minute



**CG4 available with High Capacity  
2.9 Gallon Grease Collector.**

**Add Part # GGXCBGN1/2 and Part # GGC5**

### Combi Guardian CG4

#### Stage 1 - Solids Separation

Wastewater from the combi oven is directed through the inlet of the CG4. A removable inlet solids strainer collects any solid debris.

#### Stage 2—Grease and Oil Separation

Grease in the wastewater floats to the surface and is trapped leaving the clear water to exit the tank. Hot water is added to maintain the internal water level, so that maximum skimming efficiency is maintained

#### Stage 3 - Self Cleaning Grease Removal

The PLC controlled immersion heater is activated to liquefy the grease, which is then removed by the skimming drum into the external grease collector. Hot water is flushed periodically to clean the internal skimming components

### Fully Approved System

Grease Guardian Automatic Grease Recovery Units are the most efficient and reliable on the market.

The Combi Guardian CG4, (GGX4) point source grease recovery unit intercepts wastewater from the rotisserie or combi oven, separates solids and grease, then automatically removes the settled grease into the external grease collector up to 4 times per day.

All Grease Guardians are built from high quality stainless steel tanks, reliable and efficient mechanical skimming devices and programmable PLC interfaces.

The Combi Guardian CG4 machines carry an unrivaled 5 year warranty on all mechanical and electrical equipment and a 10 year warranty on the tank.

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