

Compact range



GGD-15

GREASE GUARDIAN GGD-15 AUTOMATIC GREASE REMOVAL UNITS FOR RESTAURANT KITCHENS



**15 GPM - 30+
Pounds Grease
Capacity**

Grease Guardian
Compact Point Source
Grease Solutions



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

FULLY APPROVED

Grease Management Solutions for your Kitchen
Pot Sinks, Pre-rinse Sinks, 3 Compartment Sinks



PDI G101



ASME
A112.14.3
B481.1



UL 499
CSA C22.2 No88
E113375



IAPMO

Compact range

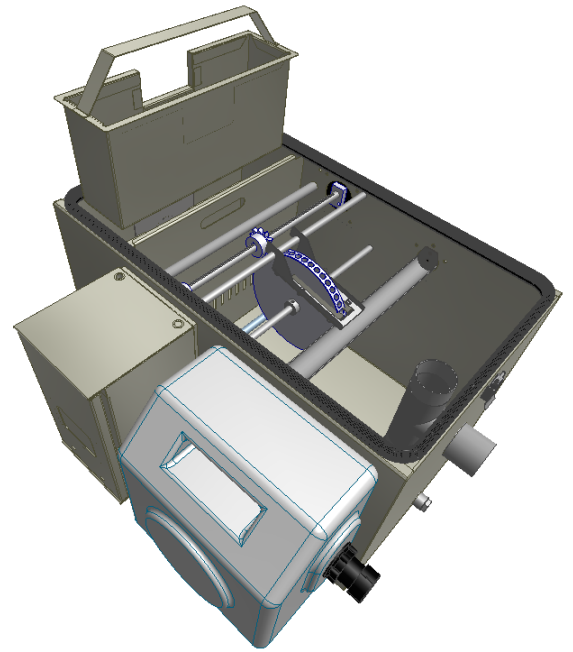
GGD-15

KEY INSTALLATION NOTES

- Allow for the minimum clearances shown
- Allow 30" x 27" for tank and container base
- Allow 9" above GGD-15 for removal of solids strainer
- Allow adequate clearance for solids strainer
- Allow adequate space for grease container
- Inlet port is available on left or right
- Keep outlet piping at 1/8" per foot or greater
- Use rubber pipe connections provided
- Only switch on after filling with water
- Refer to full manual for full instructions

PRE-START UP CHECKS

- Ensure unit is positioned on a level surface and is plumbed securely
- Ensure electrical outlet is fitted with dedicated ground fault circuit breaker
- Ensure unit is filled with water to the correct level
- Ensure strainer basket is in position
- Set PLC date and time as detailed in the manual
- Ensure the grease container is empty and secured in place



SPECIFICATION

Grease Guardian Model GGD-15 Part # GGD-15

Grease Guardian Model GGD-15 flow direction Left to Right or Right to Left, 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, removable heavy duty stainless steel solids strainer basket, left to right / right to left inlet and outlet flow connections, with easy fit pipe couplings, concealed electrical connections, 15 gallon per minute flowrate, 30+ pounds grease retention capacity, and skimming rate of 11/22 pounds per low/high cycle. The GGD-15 is supplied with a durable skimming wheel, 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 GGD-15 is suitable for floor or shelf mounting arrangements. The GGD-15 is electrically tested and approved to UL499 and CSA C22-2 88-1952 standards. 3 year warranty is standard.

——— Specify flow direction Left to Right Right to left ———

TECHNICAL DATA

Weight	75 pounds
Material	16 gauge stainless steel
Interior	Stainless steel & acetyl components
Maximum flow rate	15 gallons per minute
Total grease retention capacity	30+ pounds
Solids strainer capacity	9 Pounds
Skimming rate / Low cycle	11 pounds per cycle
Skimming rate / High cycle	22 pounds per cycle
Available cycles / day	4
Programming / Control	Programmable Logic Controller
Electrical load	110VAC 630watts 5.73A



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15 GPM - 30 Pounds
Grease Capacity

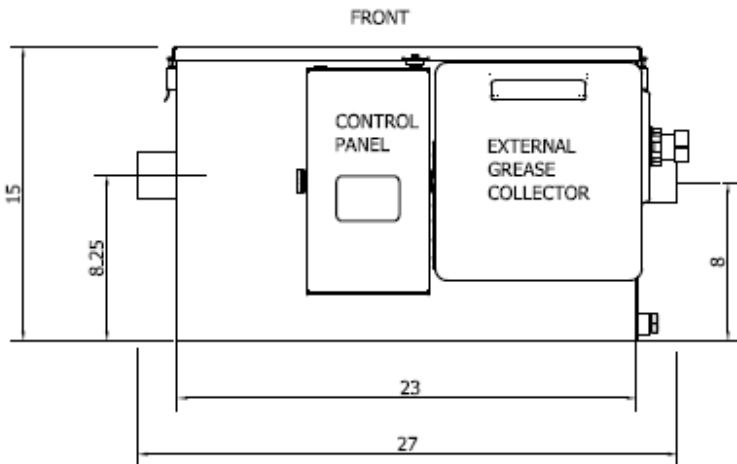
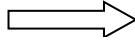
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Grease Guardian GGD-15 Standard Specification

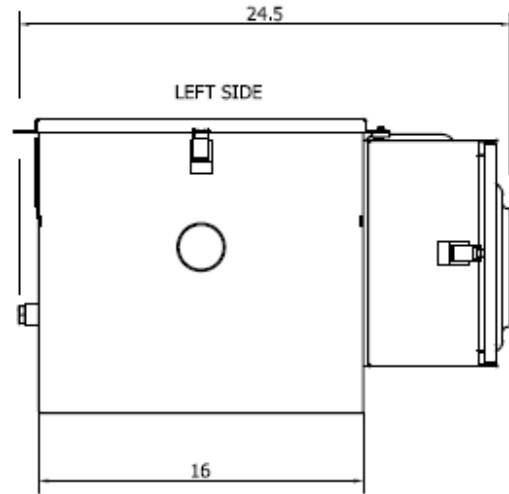
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15 GPM - 30+ Pounds
Grease Capacity

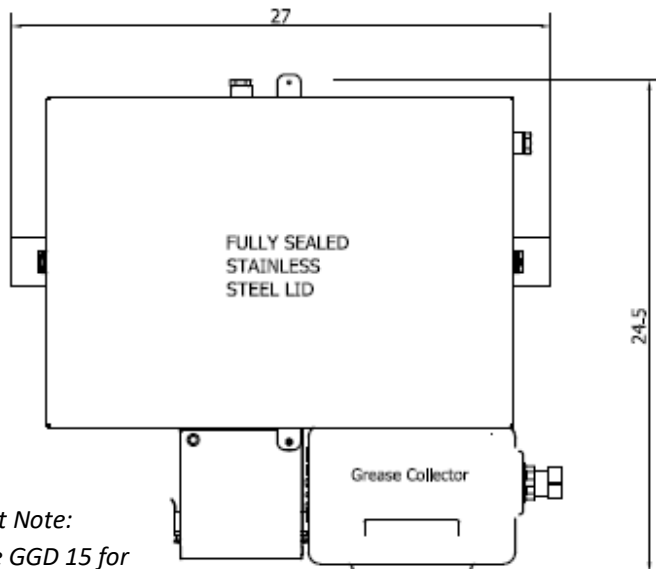
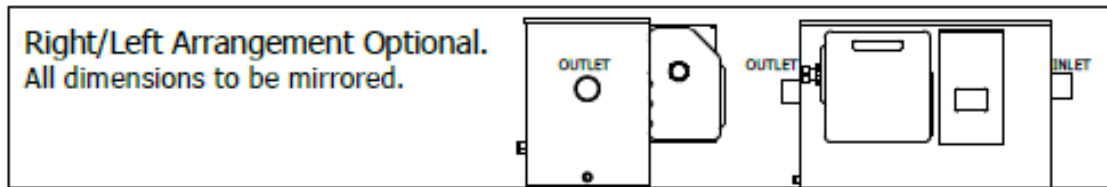
Flow Direction—Straight Through
Left to Right or Right to Left
To be specified when ordering



FRONT VIEW



END VIEW



TOP VIEW

Important Note:
Allow 9" above GGD 15 for
removal of solids strainer

GREASE GUARDIAN STANDARD FEATURES

- 3 Year Warranty
- 16 gauge stainless steel welded tank
- Fully sealed air tight lid
- Left to Right flow direction - specified
- Right to Left flow direction
- PLC/HMI automatic controller
- Long life skimming blade
- Removable solids strainer basket
- 2 gallon grease collection container
- Concealed electrical connections
- Integral flow control
- Integral gas trap
- BMS Connectivity



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**Grease Guardian GGD-15
Automatic Grease Recovery Unit**

15 Gallons Per Minute

30+ Pounds Grease Retention



GGD Series - Point Source

Stage 1 - Solids Separation

Wastewater from the kitchen is directed through the inlet of the GGD-15. 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.

Stage 3 - Self Cleaning Grease Removal

The PLC controlled immersion heated is activated to liquefy the grease, which is then removed by the skimming wheel into the external grease collector.

Fully Approved System

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

The Grease Guardian GGD-15, point source grease recovery unit intercepts kitchen waste, 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.

Grease Guardian D Series machines carry an unrivaled 3 year warranty on all mechanical and electrical equipment and a 10 year warranty on the tank.



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