

SIZING YOUR GREASE GUARDIAN STEP-BY-STEP

Selecting the best fit for you

Grease Guardian®
Sustainable Grease Management



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Distribution et conseil : GEDO FRANCE
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Welcome to our Sizing Guide

Welcome to our easy to use Grease Guardian Sizing Guide.

We will help you get the Grease Guardian model that best suits your kitchen.

Locating your Grease Guardian



IN KITCHEN

Model Range Between GGX7 to GGX35



BASEMENT

Model Range Between GGX35 to GGX150+

Find the Flow Rate of Kitchen Equipment - this can be done by **fixture** or **meals per day.**

Select the **unit(s)** that can handle the **full flow rate.**

Decide the **location** of the unit, if applicable (In Kitchen or Basement).

Include other **features** or configurations if applicable.

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IN A KITCHEN

AT SOURCE

WHY?

- If you do not have a lower level or basement
- Compact design fits under sinks or in kitchen spaces for easier access
- Captures grease at source before it cools and hardens in pipes

IN A BASEMENT

CENTRALISED

WHY?

If you have a lower level/basement

If there is more space in basement

When the flow rate exceeds ‘At Source’ options

If you have multiple fixtures



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Ways to Size Your Grease Guardian



There are a number of different ways you can measure the flow rate of your kitchen equipment. This will aid in deciding the appropriate Grease Guardian for you.

1 **General Flow Rates of Common Kitchen Equipment**
Page 5

2 **Sizing by Fixture (Calculation)**
Page 6

3 **Sizing by Fixture (Quick Guide)**
Page 6

4 **Sizing by Meals Per Day**
Pages 7 - 9

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Flow Rates of Common Kitchen Equipment



- **Twin Stack or Large Oven**

1 Litre Per Second (1 l/s)



- **Wok Cooker**

1.25 Litres Per Second (1.25 l/s)



- **Pre Rinse Sink**

1 Litre Per Second (1 l/s)

- **Washer and Sink**

2.5 Litres Per Second (2.5 l/s)



- **Steam Oven**

0.5 Litres Per Second (0.5 l/s)



For wash up sinks, use the flow rate calculator on page 6

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Sizing by Fixture

FLOW RATE CALCULATOR



1 **Measure Sink Bowl Dimensions**

e.g. L 550mm W 450mm D 350mm

2 **Work out the Volume and convert to Litres**

e.g. (0.55 x 0.450 x 0.35 = 0.086) x 1000 = 86.62 Litres



3 **Use a 75% working volume**

e.g. 86 x 0.75 = 64.5 working capacity of sink

4 **Use a 2 minute drain time to work out Litres draining per second**

64.5 ÷ 120 = 0.53 L/s Per Bowl

5 **Multiply by the number of sink bowls**

0.53 x 2 = 1.06 L/s (Double Sink)
0.53 x 3 = 1.59 L/s (Triple Sink)

6 **if there are other fixtures (e.g. ovens) using the same drain line, add them to the calculation**

FINALLY...

Select the unit that can handle the **full flow rate (Page 7)**

Ensure configuration X or D suits the location **(Page 12)**

Sizing by Fixture

QUICK GUIDE (THE EASY WAY)

The following Grease Guardian models are the most common used for these types of fixtures and can be used as a quick reference guide.

FIXTURE	TYPICAL FLOW RATE	X SERIES MODEL	D SERIES MODEL
Single Bowl Sink	**Max Flow 1 L/s**	**GGX15**	**D1**
Pre Rinse Sink	**Max Flow 0.75 L/s**	**GGX15**	**D1**
Double Bowl Sink Standard	**Max Flow 1.5 L/s**	**GGX25**	**D2**
Large Double Bowl Sink	**Max Flow 2 L/s**	**GGX35**	**D3**
Standard Triple Bowl Sink	**Max Flow 1.5 L/s**	**GGX25**	**D3**
Large Triple Bowl Sink	**Max Flow 2 L/s**	**GGX35**	**D3**
Wok Cooker	**Max Flow 1 L/s**	**GGX15**	**D2**
Standard Oven	**Max Flow 0.5 L/s**	**GGX7**	**D1**
Large Rotisserie Oven	**Max Flow 0.7 L/s**	**GGX15**	**D1**
Pre Rinse & Standard Dishwasher	**Max Flow 1.5 L/s**	**GGX35**	**D3**

For basement units, add all the fixtures together as per 'at source' sizing and also add non-grease producing sinks.

If fixtures are unknown, you can use the 'Meals per Day' method on Page 7

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Know your flow rate?

NOW SELECT THE UNIT THAT CAN HANDLE THE FULL FLOW RATE

FLOW RATE L/s	X SERIES	LOCATION
0.5 L /s	GGX7C	At Source
0.5 L /s	GGX7S	At Source
1.0 L /s	GGX15	At Source
1.58 L /s	GGX25	At Source
2.21 L /s	GGX35	At Source
3.15 L /s	GGX50	Basement
4.75 L /s	GGX75	Basement
7.91 L /s	GGX125	Basement
10.0 L /s	GGX150	Basement

*All D Series Units must be specified with inlets on the right or the left, depending on the pipework.

FLOW RATE L/s	D SERIES *	LOCATION
0.75 L /s	D1	At Source
0.75 L /s	D1 LOW INLET	At Source
1.25 L /s	D2	At Source
1.75 L /s	D3	At Source
2.25 L /s	D4	At Source
3.5 L /s	D5	Basement

SIZING BY MEALS PER DAY



No. of Seats

×



No. of Meal Times the Outlet Caters for a Day

=



EXAMPLE:

100 SEATS X 3 SITTINGS A DAY
= **300** MEALS PER DAY (MAX)

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SIZING BY MEALS PER DAY

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<100 to 300 MEALS

MEALS PER DAY	TYPE OF APPLICATION	IF AT SOURCE (1-2 SINKS)	IF BELOW KITCHEN (BASEMENT)
LESS THAN 100	BISTRO/RESTAURANT	GGX15	GGX35
	FASTFOOD/BURGERS	GGX15	GGX35
	STAFF CANTEEN	GGX15	GGX35
	UNIVERSITY RESTAURANT	GGX15	GGX50
	SCHOOL CANTEEN	GGX15	GGX50
	AIRPORT RESTAURANT	GGX15	GGX50
	SUPERMARKET DELI	GGX15	GGX35
	NURSING HOME	GGX15	GGX35
	HOTEL	GGX15	GGX75
	CAFE	GGX15M	GT100
100 - 300	BISTRO/RESTAURANT	GGX15	GGX35
	FASTFOOD/BURGERS	GGX15	GGX35
	STAFF CANTEEN	GGX15	GGX35
	UNIVERSITY RESTAURANT	GGX15	GGX75
	SCHOOL CANTEEN	GGX15	GGX50
	AIRPORT RESTAURANT	GGX15	GGX75
	SUPERMARKET DELI	GGX15	GGX35
	NURSING HOME	GGX15	GGX50
	HOTEL	GGX25	GGX125

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SIZING BY MEALS PER DAY (2)

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300 to 500+ MEALS

MEALS PER DAY	TYPE OF APPLICATION	IF AT SOURCE (1-2 SINKS)	IF BELOW KITCHEN (BASEMENT)
300-500	BISTRO/RESTAURANT	GGX25	GGX50
	FASTFOOD/BURGERS	GGX25	GGX35
	STAFF CANTEEN	GGX25	GGX75
	UNIVERSITY RESTAURANT	GGX25	GGX125
	SCHOOL CANTEEN	GGX25	GGX75
	AIRPORT RESTAURANT	GGX25	GGX125
	SUPERMARKET DELI	GGX25	GGX35
	NURSING HOME	GGX25	GGX75
	HOTEL	GGX25	GGX150
500+	BISTRO/RESTAURANT	GGX35/SINK	GGX75
	FASTFOOD/BURGERS	GGX35	GGX35
	STAFF CANTEEN	GGX35	GGX150
	UNIVERSITY RESTAURANT	GGX35	GGX150
	SCHOOL CANTEEN	GGX35	GGX150
	AIRPORT RESTAURANT	GGX35	GGX150
	SUPERMARKET DELI	GGX35	GGX35
	NURSING HOME	GGX35	GGX150
	HOTEL	GGX35	GGX150+

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Solutions to Common Installation Issues

1 Pipework **too low** to connect to Grease Guardian inlet

- Use low inlet Grease Guardian model (D1-LL)
- Use Grease Guardian low inlet pump system (GGLIP)
- Use D series configuration
- Use a basement or lower level floor

2 Pipework **too high** to connect to Grease Guardian outlet

- Use frames to raise the Grease Guardian
- Try and lower pipework
- Use a pump system

3 **Access** to basket, container, or internal parts **is restricted**

- Remove any obstacles where possible
- Reposition the Grease Guardian
- Use alternative configurations either X Series or D Series

4 No Power Supply

- Have an electrician install a power supply
- Relocate unit

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When to include other features or configurations

EXTRAS	DESCRIPTION	REASON
Frame	Steel legs that raise the height of the unit off the ground	To reach pipework inverts and for easier cleaning around unit
Low Inlet D1	D1 Configuration with reduced height of inlet	Pipework too low at inlet
Low Inlet Pump	Pump system before Grease Guardian for low lying pipework	Pipework too low at inlet
Autowash PRO	MOST POPULAR Automatic internal spray bar system and monthly cleaning programme	For enhanced performance and keeping internal components cleaner
Sink Filters	In-sink solid filtration baskets	To reduce levels of solids entering Grease Guardian at the source
Oil Level Alarm	Senses when collected oil is nearing barrel capacity in centralised units	To alert when collected grease drum is full
Blower	Wall mounted air blower and connection tube	Enhanced treatment to disperse/prevent the build up of flour, dairy and fish related produce

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Comparison

Comparing X Series and D Series Units

FEATURES	X SERIES	D SERIES
Flow Rates	0.5 l/s to 10 l/s	0.75 l/s to 3.5 l/s
Food Basket Design	Cylinder Above Water Level - Front Access	Basket within unit - Access from lid
Skimming Technique	Single Drum (Stainless Steel)	1-2 Wheels (Nylon)
Autowash Spray Cleaning System PRO	✓	✗
Collection Container Design	7 Litres - Side Access	7 Litres - Front Access
Frames Available	✓	✓
Pipework Location	Multidirectional	Fixed position at side
Low Inlet Options	✗	✓
Daily Maintenance	Empty container & basket, also clean wiperblade	Empty container & basket, clean wiper blade and collection trough





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