Grease Guardian®

Sustainable Grease Management

2024

Automatic Grease Removal Devices



Grease Guardian® Automatic Removal Units

Grease Guardian® Manual and NS Range

Marine Guardian®

Coffee Guardian™

www.greaseguardian.com

GEDO

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CORPORATE VIDEO

About Us

The FM Environmental Group, incorporating its Ireland, UK, Malta, Malaysia and United States Sales offices is one of the world's longest established water and wastewater engineering companies.

Headquartered in Northern Ireland, FM Environmental exports its products and services worldwide; constantly evolving its technologies to suit the diverse and demanding international marketplace.

With a history going back to the early 1970's, FM Environmental is internationally recognised for providing design, manufacture, installation and servicing of grease management technologies.

Grease Guardian is an international success story in the area of drainage and grease management, with almost 30,000 units installed globally.

THROUGH OUR CHAIN OF DISTRIBUTORS,
WE CAN OFFER A PERSONALISED SERVICE AND
INDIVIDUALLY DESIGN UNITS TO SUIT YOUR NEEDS

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Global Presence

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CANARY WHARF COMPLEX
LONDON



EMPIRE STATE BUILDING
NEW YORK



HILTON HOTEL
MALTA



MILITARY VESSELS
WORLDWIDE



PALACE OF VERSAILLES
PARIS



ONE BANGKOK
THAILAND

AND THOUSANDS OF UNITS ALL AROUND THE WORLD

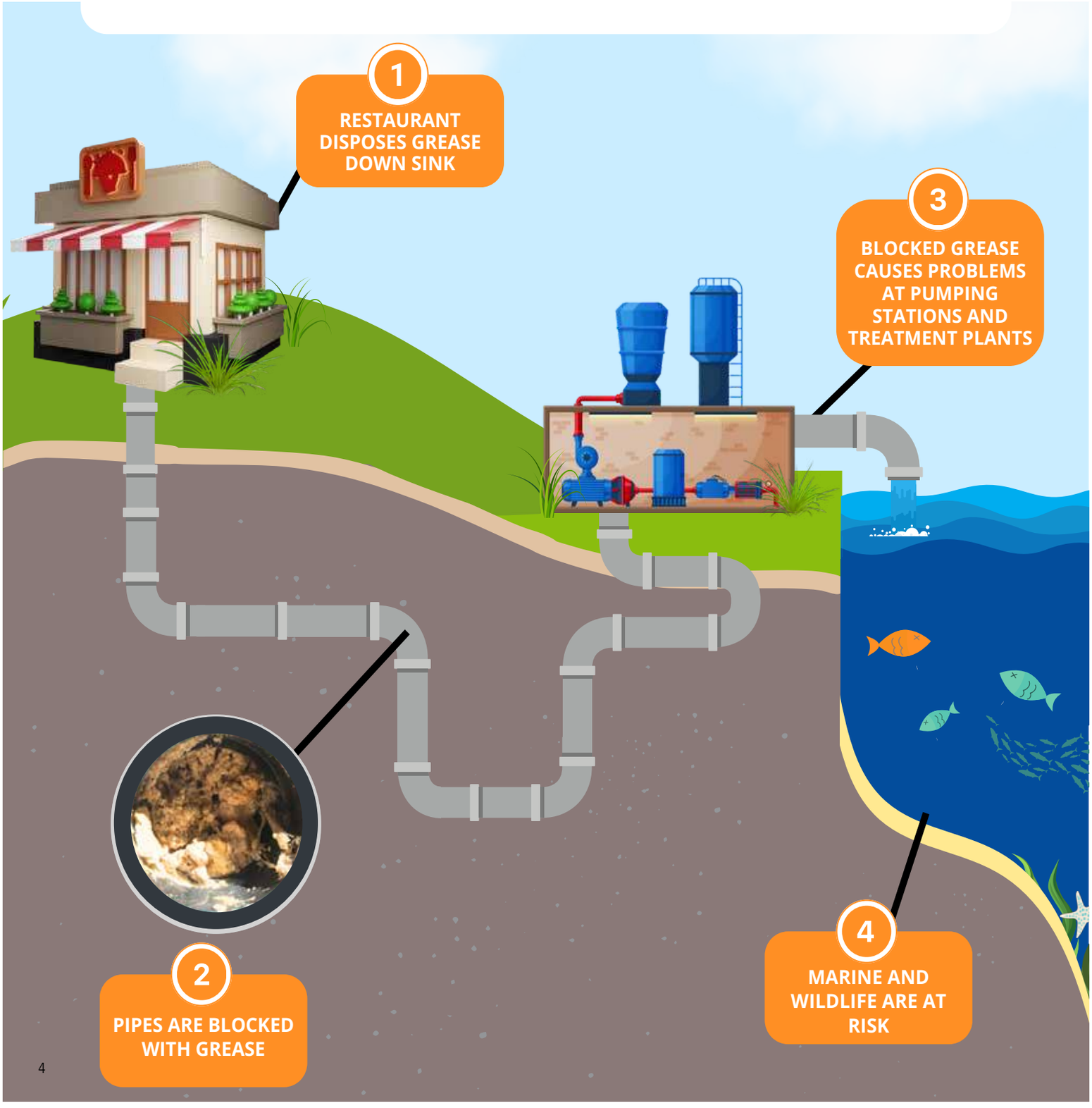


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Why Trap Grease?

Each year nearly half a million tonnes of grease and fat enter the UK and 'Ireland's sewerage system system alone. Grease will stick to pipe walls and eventually cause blockages. Fats and oils get just about everywhere and can seriously damage waste water treatment equipment, costing municipalities millions in repairs every year. Fats, oils and grease (FOG) allowed to enter a natural water course will cause damage to the environment.

Grease is a problem for most city municipalities across the globe and and consequently legislation to prevent FOG pollution is being enforced. Polluters face large fines or closure if they fail to manage their FOG waste effectively. Luckily there are numerous systems for handling FOG. Grease traps and grease removal units can be installed by kitchen operators to trap FOG at source and remove it before any damage is caused.



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Fatberg Attacks



What is a Fatberg?

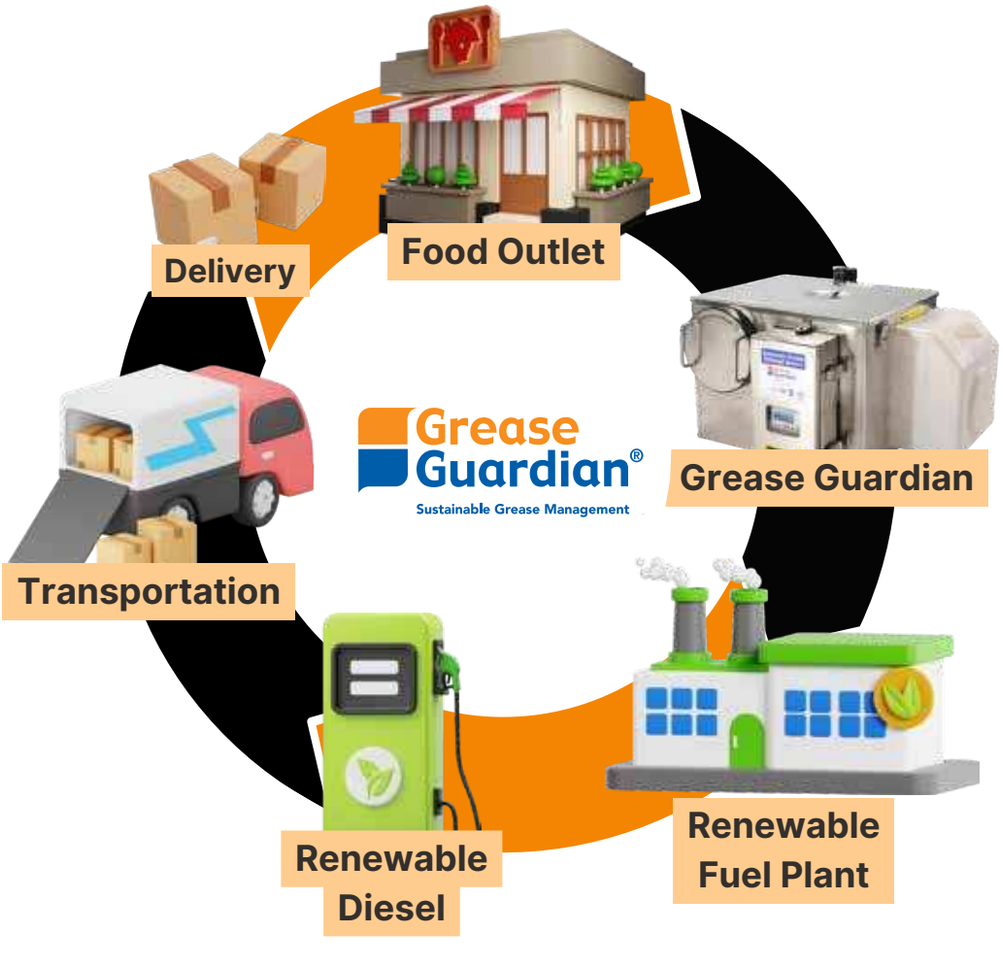
A large solid mass found in a sewer made up of non-biodegradable matter, grease, oils and cooking fat.

The most monstrous fatberg in the UK is under Birchall Street, Liverpool and weighs 400 tonnes!

(Statista 2022)

Renewable Fuels from Grease: Fork to Fuel

Fork-to-Fuel is a business initiative that Grease Guardian is committed to. It is dedicated to exploring solutions to the world's environmental and financial challenges. It recognises that FOG can be collected by the Grease Guardian from restaurants and food processors and recycled into biofuels, therefore reducing waste that would end up in landfill or sewer pipes thus contributing to the circular economy.



UK LEGISLATION:

The British Building Regulations (document H, section 2.21) states that a commercial food premises serving hot food and that is connected to the mains drainage system, should be fitted with a grease trap / separator.

US LEGISLATION:

Grease traps shall be a commercially manufactured grease trap or grease recovery system installed inside or outside the building and sized according to the manufacturer's recommendations and in accordance with the Uniform Plumbing Code;

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We Can Help!

We are the leading manufacturer of Automatic Grease Removal Devices

We can help you find your perfect fit that suits you and your kitchen.

150K
Happy clients

2000
Tonnes of grease recovered

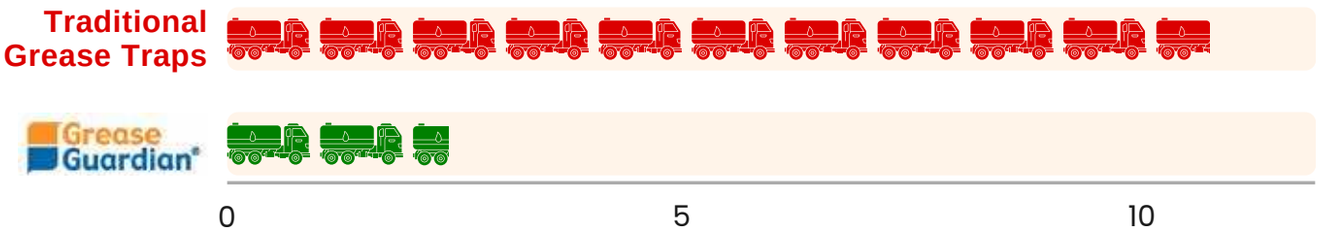
56
Countries trust Grease Guardian

29,500
AGRU's installed

Protecting the Environment with Grease Guardian

Average Pumping Vacuum Trucks Needed Per Annum

Traditional Grease Traps vs Grease Guardian AGRU's



Revolutionising Waste Management

Grease Guardian's automatic grease recovery devices (AGRD) only require pumping out twice a year, a remarkable contrast to the monthly maintenance needed with traditional manual traps. This reduction not only saves time and money but also dramatically lessens the impact on the environment.

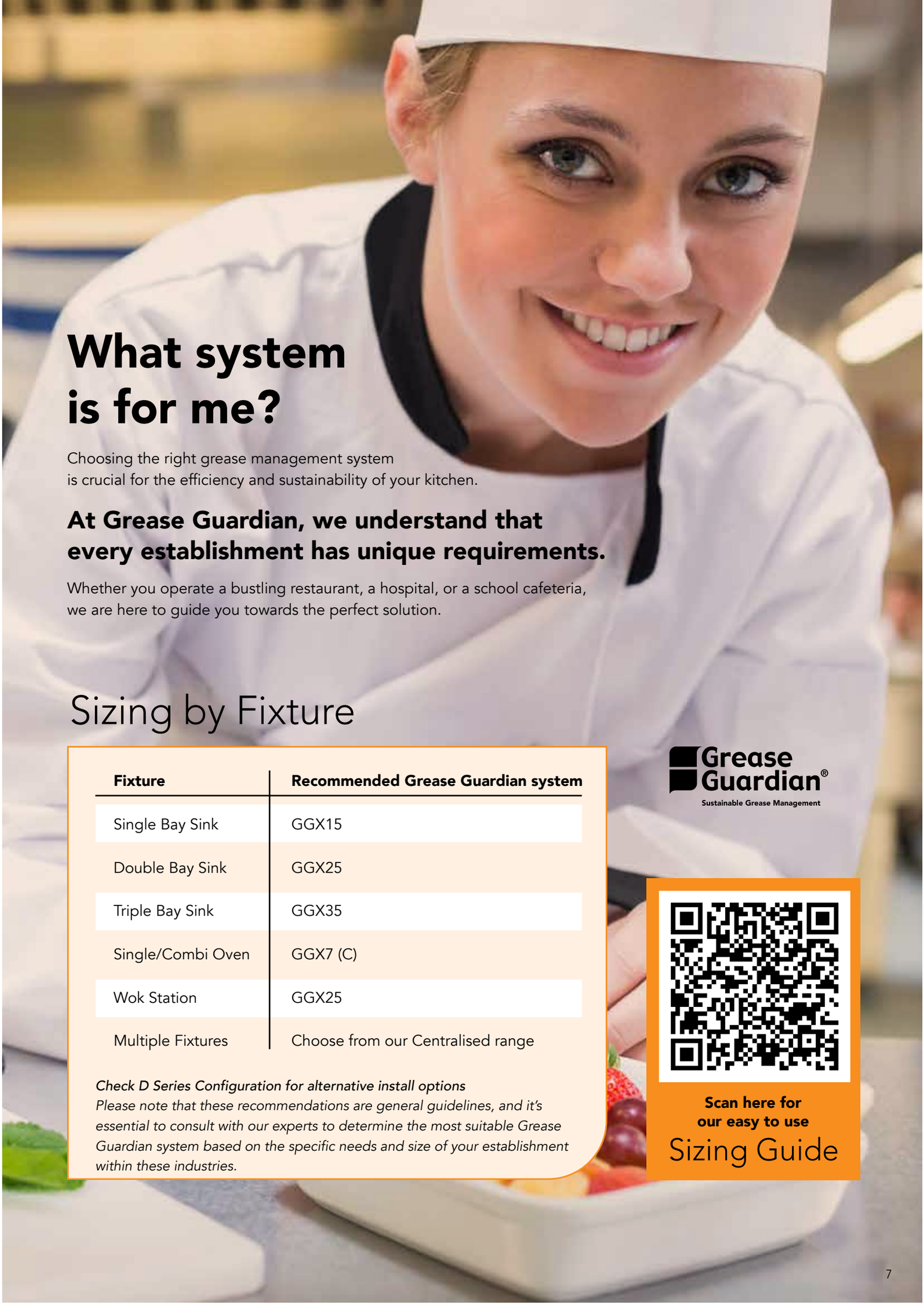
Built to Last

Our products boast exceptional durability, operating for over 20 years. This longevity minimises replacements, effectively reducing waste and resource consumption.

Cost Savings and Carbon Footprint

By switching to Grease Guardian, you can significantly save on maintenance costs while simultaneously reducing your carbon footprint. With fewer pump-outs required, fewer trucks are needed for the maintenance process. This leads to a significant reduction in CO_2 emissions, contributing to a more eco-friendly planet.

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What system is for me?

Choosing the right grease management system
is crucial for the efficiency and sustainability of your kitchen.

At Grease Guardian, we understand that every establishment has unique requirements.

Whether you operate a bustling restaurant, a hospital, or a school cafeteria, we are here to guide you towards the perfect solution.

Sizing by Fixture

Fixture	Recommended Grease Guardian system
Single Bay Sink	GGX15
Double Bay Sink	GGX25
Triple Bay Sink	GGX35
Single/Combi Oven	GGX7 (C)
Wok Station	GGX25
Multiple Fixtures	Choose from our Centralised range

Check D Series Configuration for alternative install options
Please note that these recommendations are general guidelines, and it's essential to consult with our experts to determine the most suitable Grease Guardian system based on the specific needs and size of your establishment within these industries.

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Scan here for our easy to use
Sizing Guide

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Grease Guardian Models

GGX7 (Combi)



D1 - D2



GGX15 - 25



Key Features on all models:

> Designed for indoor installations
> Skims off the trapped grease
> Food waste collection basket
> Grease can be collected and recycled to create biofuels

Introducing PRO

Introducing the Grease Guardian Pro Version.
Our latest innovation features an Action Button that serves various purposes, including acknowledging daily maintenance, running the monthly maintenance program, and initiating a skim program when needed. Additionally, the unit seamlessly integrates an automated spray bar system for effortless cleaning and water level replenishment. This simplifies maintenance and enhances the efficiency of the Grease Guardian, making it an indispensable solution for commercial kitchens everywhere.

Do you have a basement?

We can install there too, handling numerous fixtures simultaneously.



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GGX35



GGX50 - 125

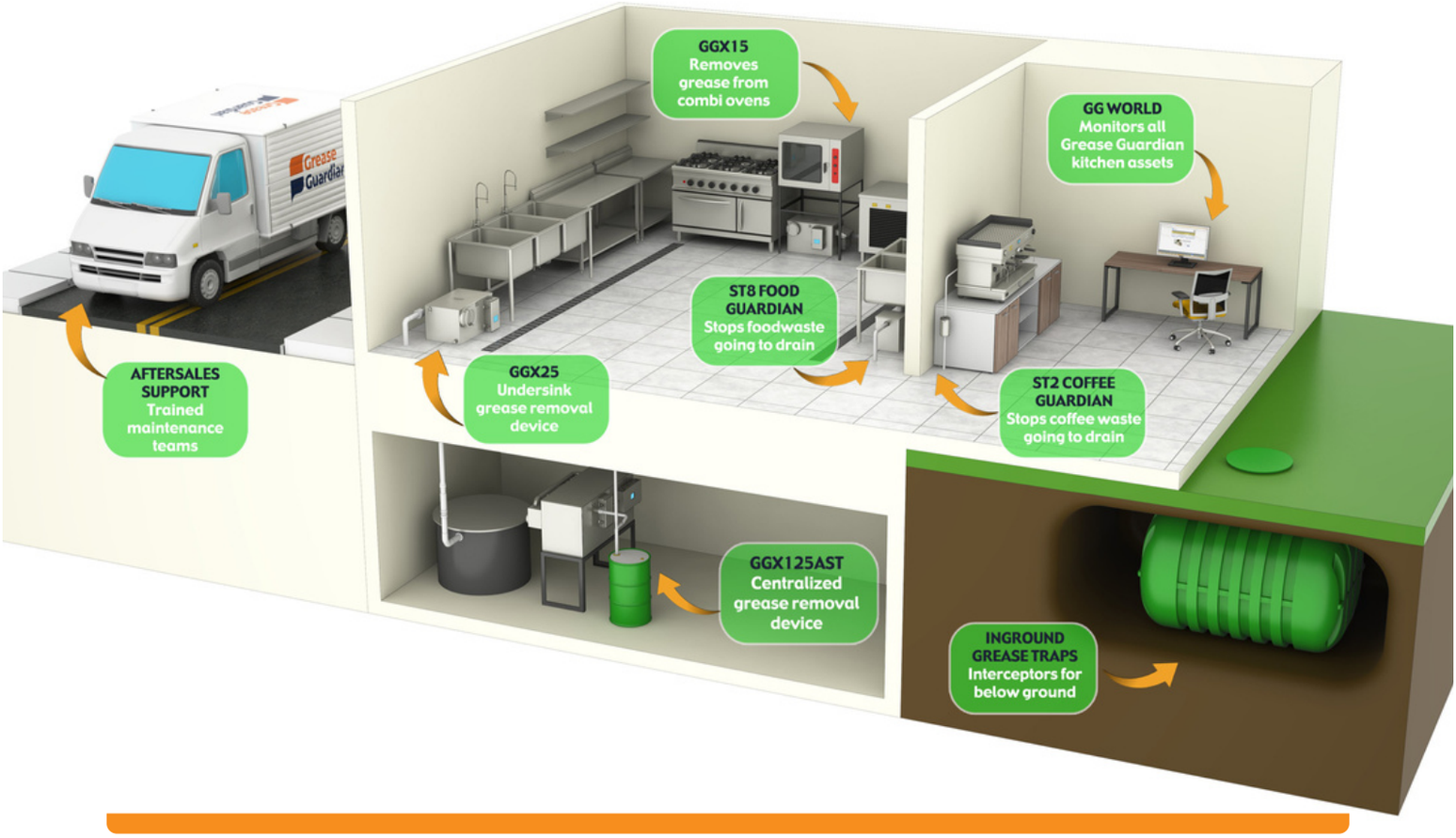


GGX150



A holistic approach to trapping grease

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Automatic Grease Recovery Units



How does Grease Guardian® Work?

FOUR STAGE OPERATION SYSTEM

STAGE 1

SOLIDS COLLECTIONS

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

DRY BASKET FILTRATION

STAGE 2

GREASE & OIL SEPARATION

Grease in the wastewater floats to the surface and is trapped while the clean water leaves the unit and enters the drainage system.

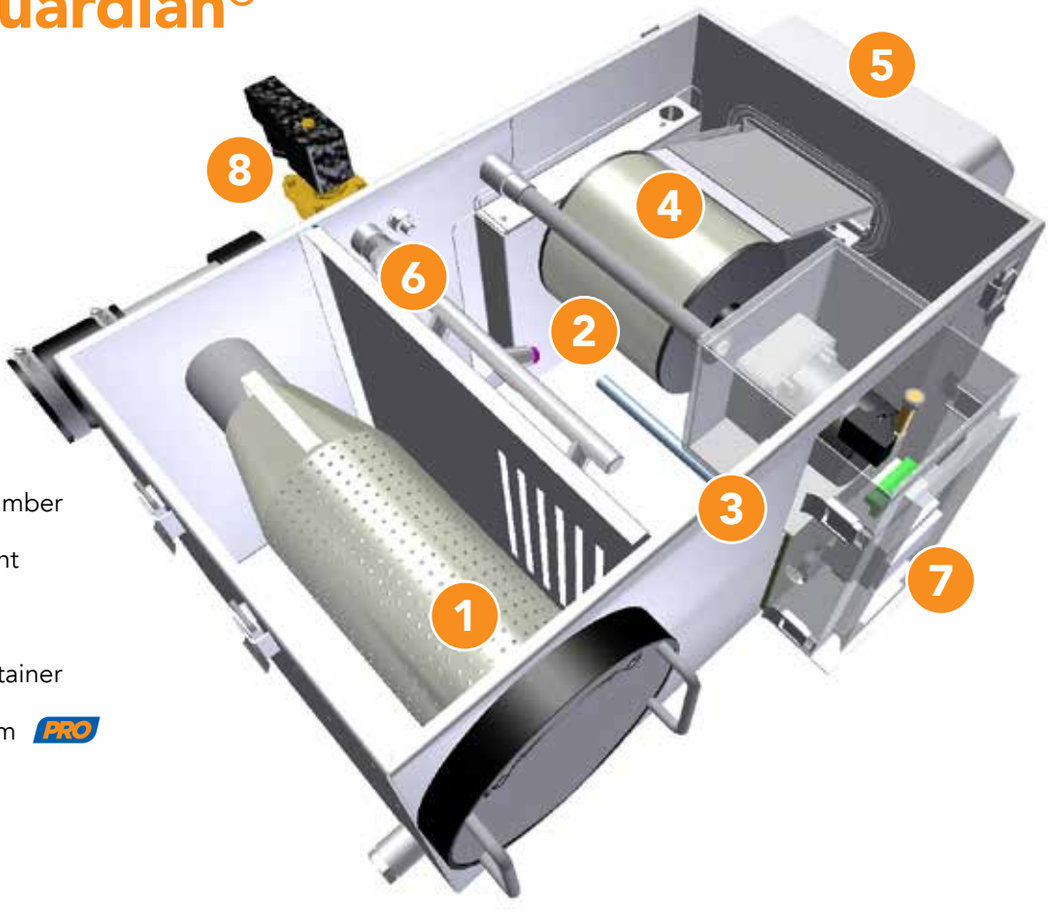
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Grease Guardian®
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Grease Guardian® Features



1. Dry Food Strainer
2. Grease Separation Chamber
3. Liquids Heating Element
4. Grease Removal Drum
5. Grease Collection Container
6. Automatic Spray System PRO
7. Control Centre - PLC
8. Solenoid Valve

STAGE 3

GREASE REMOVAL PROGRAMME

The PLC-programmed heating element activates to liquefy grease, which is then removed by the skimming drum and deposited into a portable container for recycling.

PRO

STAGE 4

SELF CLEANING & AUTOMATIC SPRAY SYSTEM

The automatic spray system, activates to clean the unit and replenish the water level for continuous skimming of grease, It also accommodates monthly cleaning options and additional alarm features.

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Automatic Grease Recovery Units

X Series AT SOURCE / UNDER SINK PRO



Product features

- Traps grease and foodwaste
- Reduces pump out requirements
- Removes grease automatically
- Robust stainless steel construction
- Easy to install and maintain
- Protects drains (point of source)
- Collected waste can be recycled
- Pre-programmed digital controls
- Tested and approved internationally
- 3mm Solid Filtration as standard
- No need to open main lid
- No enzymes or bacteria dosing needed
- Extended warranty options

As Optional Extra PRO

- Automatic spray system
- Action button
- Audio alarm
- Monthly clean cycle
- Forced skim feature



Grease collection container positioned on the side of the unit



The food strainer basket is positioned above water level, allowing trapped solids to drip. It is accessed from the front of the unit



Lid gasket and skimming drum

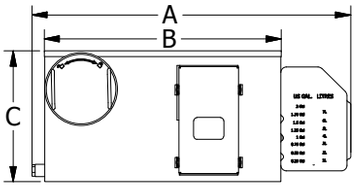
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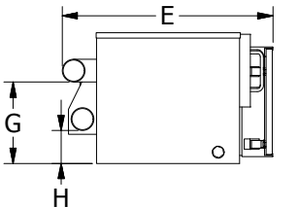
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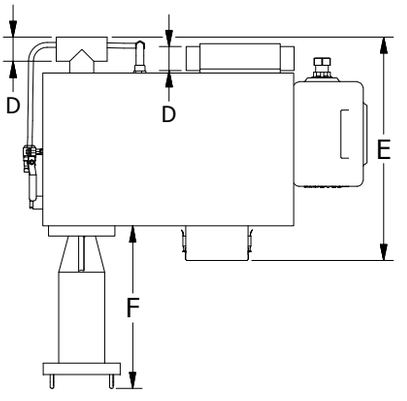
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Configuration

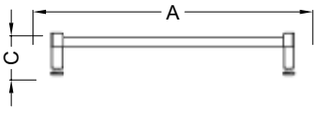
X Series Configuration







With frame



Model	Length (A) INCLUDES CONTAINER	Length (B) TANK ONLY	Height (C) /with Frame	Inlet/ Outlet (D)	Width (E) INCLUDES PANEL	Basket (F) CLEARANCE NEEDED	Inlet Height (G) INLET	Outlet Height (H) OUTLET	Max Flow	
GGX7(S)	662	443	344/444	48	516	405	321	251	0.50 l/s	PRO
GGX15	842	623	346/446	60	557	405	215	87	1.00 l/s	PRO
GGX25	870	657	423/523	60	570	405	298	170	1.58 l/s	PRO
GGX35	1092	873	422/522	89	577	405	281	170	2.21 l/s	PRO

All dimensions in mm. Inlet / outlet height from the bottom of the pipe.
Please note dimensions are subject to change without notice. Always request the latest drawings from your suppliers.

Specification: Automatic grease trap with inbuilt FOG treatment, FOG removal and self cleaning mechanisms. 16 Gauge 304 Stainless Steel with bright finish, 25 Watt, 230VAC; 50Hz Motor. 600-Watt Heater X7, X15, X25, D1, D2; 1000-Watt X35, D3 Heater with Thermal Cut Out included. Logic Controller with Backlit Display. Skimming Drum is nominally capable of skimming 5 l per hour. Can be connected to pot wash sinks, pre-rinse sinks, combi ovens, Chinese cookers, floor drains and most grease producing kitchen appliances. Models GGX15, GGX25 and GGX35 are PDI, CSA and ASME tested.

Grease Guardian is approved to all major standards



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Automatic Grease Recovery Units

X Series UNDER OVEN / COMBI PRO



Product features

- Traps grease and foodwaste
- Removes Grease automatically
- Reduces pump out requirements
- Easy to install and maintain
- Dry filtration for 3mm solids as standard, positioned above water
- Stainless steel construction
- Collected waste can be recycled
- Programmable logic control
- Full customer support
- Up to 3 years warranty
- Front access to food strainer basket
- No need to open main lid
- Fits under most ovens
- Side access to grease collection container



Fits under steam, combi ovens and wok stations

As Standard PRO

- Automatic spray system
- Action button
- Audio alarm
- Monthly clean cycle
- Forced skim feature



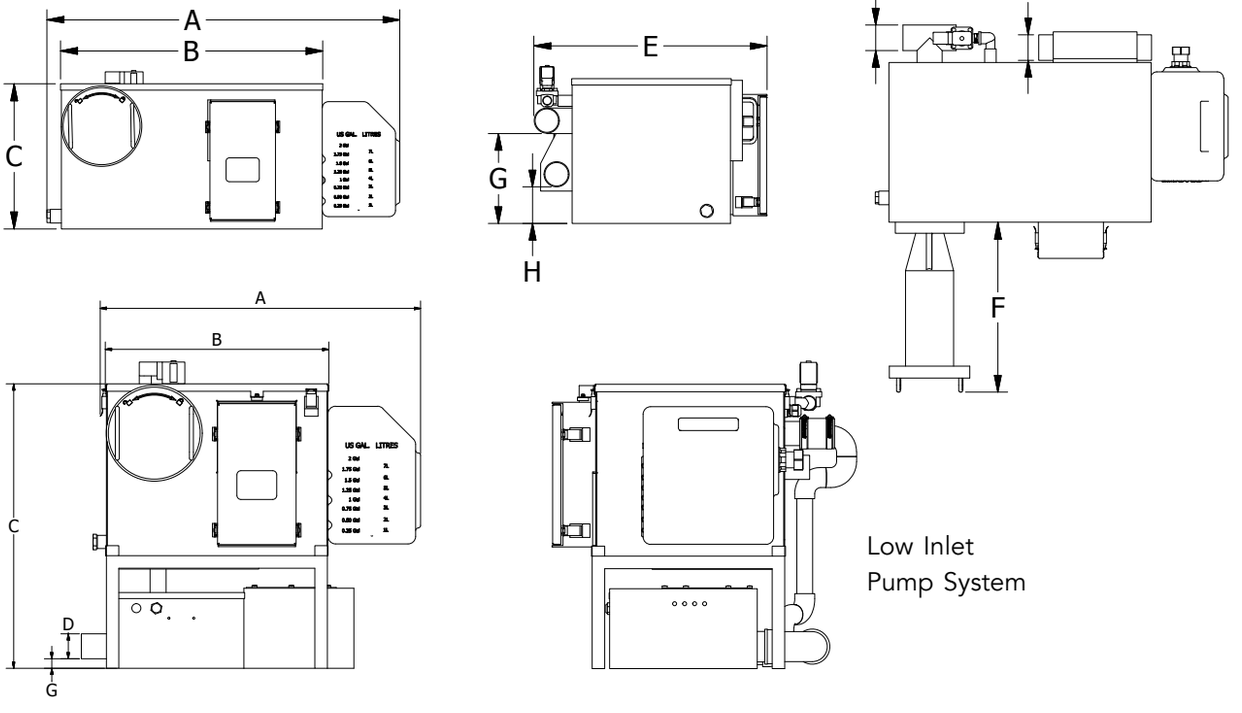
Skimming Drum and Food Filter as standard

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Configuration

X Series Under Oven/Combi Configuration



Low Inlet
Pump System

Model	Length (A) INCLUDES CONTAINER	Length (B) TANK ONLY	Height (C)	Inlet/Outlet (D)	Width (E) INCLUDES PANEL	Basket (F) CLEARANCE NEEDED	Inlet Height (G) INLET	Outlet Height (H) OUTLET	Max Flow	
GGX7(C)	662	443	344	48	539	405	221	151	0.5 l/s	PRO
GGX7(C) with pump	662	443	605	48	539	405	20	412	0.5 l/s	PRO
GGX15(C)	842	623	346	60	557	405	215	87	1.0 l/s	PRO

All dimensions in mm.

Specification: Automatic grease removal unit (AGRU) with built in automatic grease removal and dry, front-loading solids strainer. 16 Gauge 304 Bright Finish Stainless Steel. Sealed, Stainless Steel Top. 25 Watt, 230v; 50Hz Motor. 600-Watt Heater with Thermal Cut Out. User friendly Logic Controller with Backlit Display. Skimming Drum is capable of skimming 5 litres per hour. Can be connected to combi ovens. Automatic solenoid valve for spray wash as standard.
Please note dimensions are subject to change without notice.
* Warm water connection required

Case Study

Scan the QR Code to discover the positive impact Grease Guardian had on their deli kitchen

Centra in Northern Ireland faced challenges with their manual grease trap,
We had a conversation with Leanne, the manager.

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Automatic Grease Recovery Units

X Series CENTRALISED PRO



Product features

- Traps grease and food waste
- Removes Grease automatically
- Reduces pump out requirements
- Grease can be collected and recycled to create bio-fuels
- Typically located in basement
- Minimal maintenance required
- Easy to install and maintain
- Suitable from 3.15 up to 20 l/s flow
- Full customer support
- Central collection point for multiple fixtures or kitchens

As Standard PRO

- Automatic spray system
- Action button
- Audio alarm
- Monthly clean cycle
- Forced skim feature



Large grease collection container



Food strainer basket



Skimming drum

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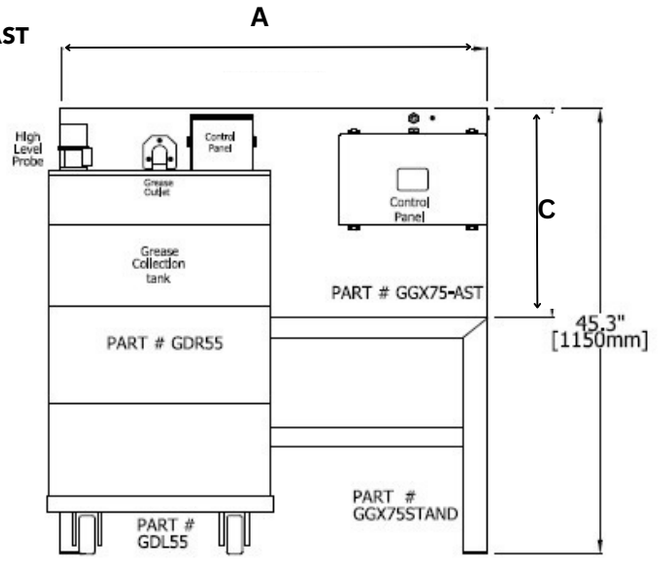
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Configuration

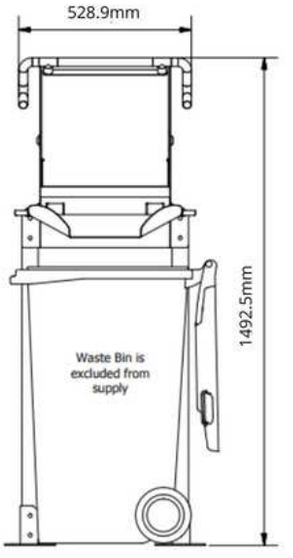
X Series Centralised Configuration

GGX75 AST



FGST30
FRONT VIEW

FOR MORE DETAILS, SEE PAGE 20



Model	LENGTH	WIDTH	HEIGHT	Inlet/Outlet	Flow Rate	
D5	1396	712	597	115	3.50 l/s	PRO
GGX50 IS	1000	613	502	90	3.15 l/s	PRO
GGX75 IS	1100	756	548	115	4.75 l/s	PRO
GGX75 AST	(A) 1100	(B) 800	(C) 548	115	4.75 l/s	PRO
GGX125 IS	1500	756	624	115	7.91 l/s	PRO
GGX125 AST	1500	800	548	115	7.91 l/s	PRO
GGX150 AST	1508	878	936	115	9.46 l/s	PRO
FGST30 Pre Screening	528.9	933.8	1492.5	115	7.91 l/s	

All dimensions in mm.
All drawings in this brochure are guidelines and are subject to change.

For full specifications and latest drawings on individual models please refer to www.greaseguardian.com or contact your local supplier.

For invert levels please contact your local supplier.

Case Study

Guyader Gastronomie Food Processing Factory in France collects 3 tonnes of grease per week. Scan the QR Code to find out how.

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Automatic Grease Recovery Units

D Series



Product features

- Traps grease and food waste
- Removes Grease automatically
- Reduces pump out requirements
- 3mm Solids Filtration as standard
- Stainless steel construction
- Easy to install & maintain
- Collected waste can be recycled
- Programmable logic control
- Full customer support
- Up to 3 years warranty
- Access to food waste basket is under lid
- Front access to grease collection container



Front access to grease collection container



Food strainer basket access under lid



Alternative skimming mechanism

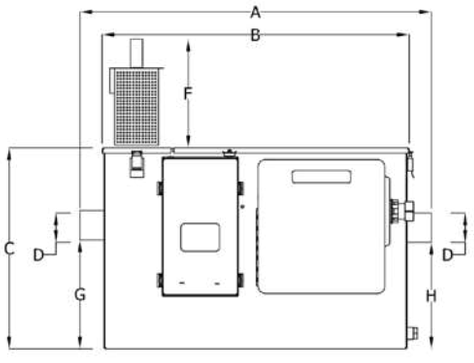
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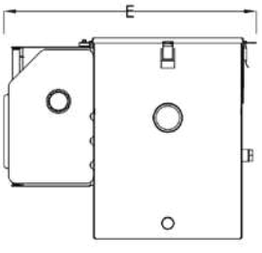
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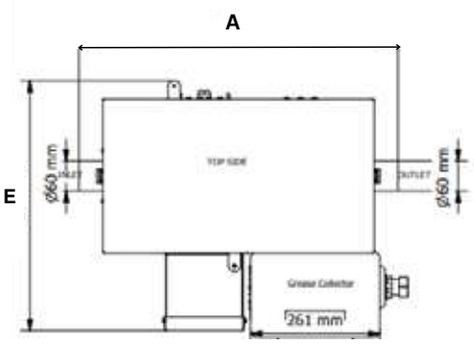
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Configuration

D Series Configuration







Model	Length (A) INCLUDES INLET & OUTLET	Length (B) MAIN TANK	Height(C)	Inlet/Outlet Diameter(D)	Width (E) INCLUDING GREASE COLLECTION CONTAINER	Strainer Basket (F) CLEARANCE NEEDED	Max Flow
D1	643	540	326	60	515	174	0.75l/s
D2	723	620	415	60	515	212	1.25 l/s
D3	813	660	453	90	515	290	1.75 l/s
D4	913	754	453	151	515	260	2.25 l/s
D5	1400	1260	597	190	712	333	3.50 l/s

All dimensions in mm.
All drawings in this brochure are guidelines and are subject to change. Always request the latest drawings from your suppliers.

Specification: Automatic grease trap with inbuilt grease skimming mechanism. 16 Gauge 304 Stainless Steel, 25 watt motor. 600 W heater D1-D2; 1.0kw heating element D3-D4; 2 x 1.0 KW heater D5. 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.



Case Study

McDonald's Romania encountered difficulties relating to foul odours and discharge requirements. Scan the QR Code to find out more.

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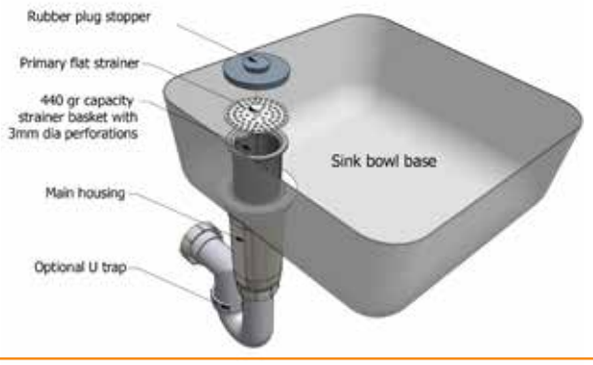
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Accessories

Grease Guardian®
Sustainable Grease Management

ST1 (3 IN 1) SINK STRAINER

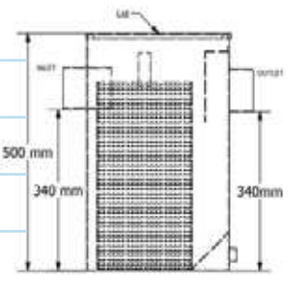
- Plug strainer
- Basket Strainer
- Permanent Strainer
- Installed in sink
- Stainless Steel fabrication



ST8-ST23 FOOD WASTE STRAINERS

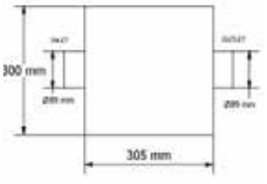
- Prevents food waste blockages
- Interchangeable filter options
- Small footprint and portable
- Easy to install and maintain
- Under sink installation

SIDE VIEW





TOP VIEW



FGST30 TILTING HIGH-FLOW BASKET CENTRALISED FOOD STRAINER

- Ideal for centralised installation
- High capacity
- Easy empty (Tilt feature)
- Ideal for basement installation
- Can be used with GGX 75 and GGX 125







SINK SCREEN: IN SINK FOOD STRAINING BASKET

- ✔ High quality stainless steel
- ✔ Range of sizes to fit any sink
- ✔ Protects drainage system
- ✔ Food waste can be recycled

SCAN TO VIEW ADDITIONAL PRODUCTS

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Sustainable Grease Management

Register your Grease Guardian

Scan the QR Code to register your Grease Guardian Unit on **www.greaseguardian.com**
This will give you access to a personalised dashboard and extend your warranty by 6 months.
You will also receive a monthly newsletter with **SALES AND OFFERS**

FM Environmental's corporate vision is to be a company that continuously inspires, innovates and excels at everything it does

INNOVATION

We will apply an innovative approach to our products and processes in an effort to gain and maintain a competitive advantage over other companies. This will involve: inventing new and better ways of providing value and service to employees and customers; reinventing ourselves and how we do things to give a fresh and competitive edge to our daily operations; stimulating and liberating a culture of innovation within the organisation that will enable us to face the challenges of a rapidly changing and developing marketplace.

Explore the Full Range

To explore our full range of Grease Guardian products and discover how they can best serve your needs, please request our comprehensive catalog or browse our website. We offer a wide selection of innovative solutions to address your grease management requirements.



Grease Guardian®
Sustainable Grease Management

www.greaseguardian.com

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GEDO
Distribution et conseil : GEDO FRANCE
04 85 88 02 75 | separateur@gedo.fr | separateurs.gedo.fr
565 avenue du Prado - 13008 Marseille - France

Grease Guardian®

Sustainable Grease Management

FM ENVIRONMENTAL

* Please consult Grease Guardian for specific models tested, certified and/or listed by these organisations.

Grease Guardian®, FM Environmental Ltd Patents

4453898, 5037932, 10280096, 10399869

Grease Guardian® is a Registered Trademark of FM Environmental Ltd

www.greaseguardian.com

Manufacturers

FM Environmental
Greenbank Industrial Estate
Newry BT34 2QX
Northern Ireland

T: +44(0)28 302 66616
F: +44(0)28 302 63233
E: sales@greaseguardian.com

Malta

FM Environmental (Malta) Ltd
Water Technology House
A15B Industrial Estate
Marsa, Malta

T: +356 2122 6172
F: +356 2122 6171
E: fmmalta@fmenvironmental.com

United States

Grease Guardian LLC
43 Capral Lane
New City
NY 10956

T: 800 677 7861
914 375 0902
M: 914 316 5671
E: info@greaseguardian.com

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