



75 GPM 150+ pound

Grease Management Solutions by Grease Guardian



Model GGX75-AST

A Complete Packaged Grease Management System Compact, Reliable and Fully Integrated

A SMART SYSTEM FOR A SMART BUILDING



PROFESSIONAL RANGE

GREASE GUARDIAN

GGX75-AST 75 GPM - 150 pound

TECHNICAL DATA

CONSTRUCTION		El	LECTRICAL	
TANK	304 stainless Steel	SL	JPPLY	110 vac
FRAME	304 stainless Steel	PC	OWER LOADING	1070 watts
CONTROL PANEL	304 stainless Steel	CL	JRRENT LOADING	12.7 amps
INTERNAL COMPONENTS	304 stainless Steel	CC	ONTROL METHOD	PLC
WEIGHT EMPTY	240 pounds	PR	ROTECTION	GFI required
WEIGHT FULL	630 pounds	AF	PPROVED SYSTEM	UL 499
		H	HOT WATER REQUIREMENTS	
FLOW AND HANDLING		(C	Optional)	
FLOWRATE	75 gallons per minute	W	ATER PRESSURE	40 psi

GREASE RETENTION CAPACITY 150+ pounds SKIMMING RATE - LOW SKIMMING RATE - HIGH AVAILABLE CYCLES

20 pounds per cycle 40 pounds per cycle 4 per day

WATER PRESSURE	40 psi
TEMPERATURE	100-140 DEG F
WYE STRAINER	Required
BACKFLOW PREVENTION	Required
WATER HAMMER ARRESTOR	Required

SPECIFICATION

Grease Guardian Model GGX75-AST - Part # GGX75-AST

Grease Guardian GGX75-AST, self-cleaning automatic grease removal unit. 16 gauge fully welded 304 stainless steel tank, stainless steel internal baffle, fully sealed air tight stainless steel lid and robust stainless steel clamps, heavy duty stainless steel solids strainer plate, uni-directional inlet and outlet flow connections, with easy fit pipe couplings, concealed plumbing and electrical connections, 75 gallon per minute flowrate, 150+ pounds grease retention capacity, and skimming rate of 20/40 pounds per low/ high cycle. The GGX75-AST is supplied with a stainless steel rotating skimming drum, integral gas trap, integral flow control, totally enclosed geared drive unit, 1 x 600 watt immersion heaters with self-regulating temperature control / low level protection and programmable controller with operator interface. Self cleaning Automatic Solids Transfer (AST) feature via built in submersible high powered vortex pump. The GGX75-AST is electrically tested and approved to UL499 and CSA C22-2 88-1952 standards. 3 year warranty is standard.

- □ Stainless Steel Support Frame Part # GGX75STAND
- Grease Level Controller Part # GGXHLPA

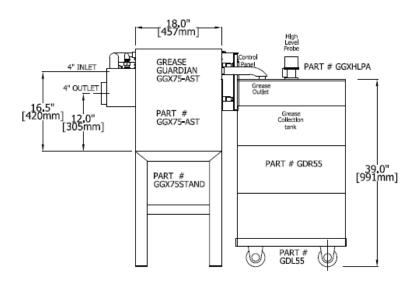
Grease Guardian Level Control Probe Assembly is fitted to lid of the Grease Collection Barrel. The probe will send a high level alert to the Grease Guardian PLC whenever the barrel is 90% full of grease. This signal can alert ahigh level flashing beacon and also send an alert signal automatically to the Building Management System

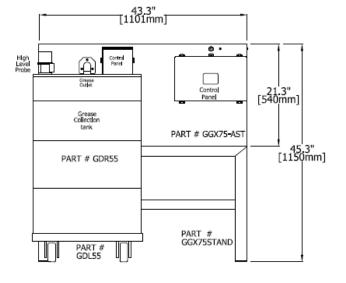
- □ 55 Gallon Grease Collection Barrel—Part # GDR55-S
- □ 55 Gallon Dolly for Grease Collection Barrel Part # GDL55

PROFESSIONAL RANGE

DIMENSIONAL DATA

GREASE GUARDIAN





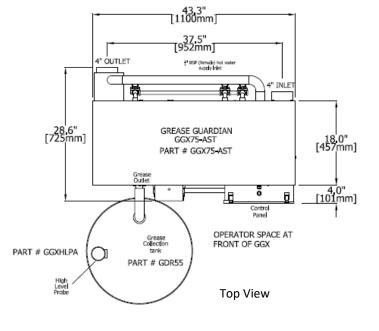
Side View

Front View

KEY INSTALLATION NOTES

Grease Guardian®

- Allow for the minimum clearances shown
- Allow 48" x 32" for tank and container base
- Allow adequate space for grease container
- Inlet port is uni-directional (single)
- Outlet port is uni-directional (single)
- 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
- HOT WATER SUPPLY OPTIONAL CONNECTION
- 1/2" incoming hot water pipe
- Backflow Prevention
- Water hammer arrestor
- Wye Strainer



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 fully closed
- Set PLC date and time as detailed in the manual
- Ensure the grease container is empty and secured in place

Grease Guardian®

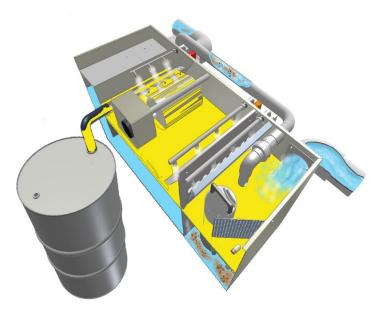
PROFESSIONAL RANGE



GREASE GUARDIAN

GREASE GUARDIAN standard features

- 3 Year Warranty
- □ 16 Gauge stainless steel welded tank
- Fully sealed air tight lid
- Universal flow direction
- PLC/HMI automatic controller
- Optional BMS connectivity
- Long life skimming blade
- Optional automatic internal wash down system
- Optional automatic inlet screen spray bar wash
- Lift out solids basket
- □ 1/2" optional hot water connection
- □ Concealed plumbing & electrical connections
- Integral flow control
- Integral gas trap



GGX75-AST

Grease Guardian GGX75-AST

Stage 1 - Solids Separation

Wastewater from the kitchen is directed through the inlet of the GGX75-AST. Incidental food waste solids are collected and automatically removed.

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 heater is activated to liquefy the grease, which is then removed by the skimming drum into the external grease collector.

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

The Grease Guardian GGX75-AST, point source grease recovery unit intercepts wastewater from the kitchen, 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 Grease Guardian GGX75-AST machines carry an unrivaled 5 year warranty on all mechanical and electrical equipment and a 10 year warranty on the tank.