

**FULLY  
AUTOMATIC**

# **GREASE** (SHIELD

## Automatic **Grease Separation and Disposal**

- Automatic food solids removal
- Automatic grease separation
- Self cleaning and emptying

# GREASE SHIELD

## Automatic Grease Separation and Disposal

### Principal benefits

- Removes fat, oil and grease (down to 100ppm)
- Removes food waste
- Completely odour free
- Prevents drain blockages

### Also

- No staff cleaning - just empty the removed food and grease

### Main features

- Automatic Grease Removal
- Automatic Food Removal
- Automatic cleaning cycle
- Multiple inlets
- Stainless steel construction
- Low power usage
- Optional sample point
- Extended effluent residence time

### Ideal for connection to

- Sinks
- Rotisseries
- Combi ovens
- Dishwashers
- Wok cooking stations

### How it works

#### Stage 1 - Food Removal

As effluent enters the Grease Shield food debris is automatically removed by a filter screen. The solids are then lifted and naturally dewatered by an auger which discharges the removed food-waste into a separate food collection container for disposal.

#### Stage 2 - Oil Separation

The Grease Shield's innovative design forces effluent to travel twice the length of the system providing extended residence time for oil to float to the top and create a layer. A baffled wall on the outlet of the chamber prevents the floating oil from exiting.

#### Stage 3 - Oil Removal

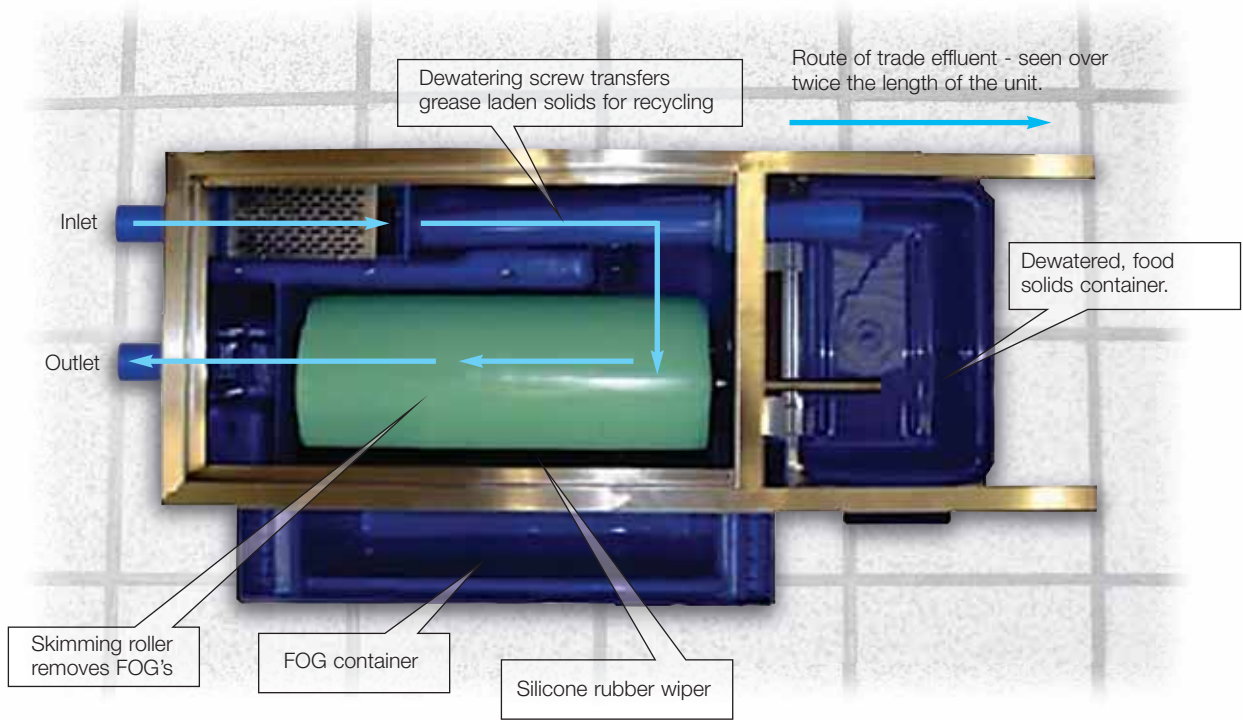
Inside the Grease Shield's separation chamber is a semi submerged slowly rotating cylinder. Constructed in an oil-attracting but water-repellent material the rotating cylinder becomes coated in oil, as it turns this is scraped off by a rubber 'wiper' blade and runs into an external container.



#### Stage 4 - Self cleaning wash down

Unique to the Grease Shield the system runs a regular self-cleaning cycle so there is no cleaning for staff to do. The cycle includes an internal wash-down and activation of circulation pumps so there is no standing water and hence no odours.

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## So what do our customers think?

Before Watling Hope fitted the Grease Shield we were having blockages every 3 or 4 weeks and having to pay a contractor to come and clear the problem.

Since the Grease Shield's installation two months ago we have had no drain problems at all.

The unit is removing around 3 litres of waste oil per day which is amazing.

It's good to know that not only have we solved our problem but we are helping to protect the environment at the same time.

Russell - Manager, Slug & Lettuce, Reading

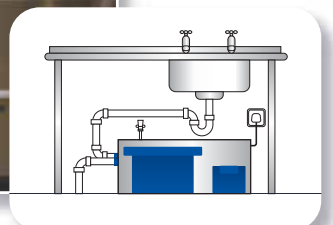
Before we installed the Grease Shield we were suffering from regular drain problems. Since it was installed two months ago we have had no problems at all, the Grease Shield removes about 10 litres of oil a week discharges any bits of food into the container on the side.

All we have to do is empty the containers - there is not even any cleaning to do.

Sarah - Manager, Loch Fyne, Elton

## Installation

The Grease Shield should ideally be positioned beneath the sink area or adjacent to any connected appliances, such as rotisseries and dishwashers etc.



# GREASE SHIELD

## Specifications

Material:		Stainless 304 Brush Finish incorporating a Polypropylene Inner Tank
Weight:	<b>GS1850</b> <b>GS1000</b>	34.7kg / 76.5lb 27.4kg / 604.lb
Continuous Flow Rate: (rated at 90% of max. flow rate):	<b>GS1850</b> <b>GS1000</b>	1.85 l/s Continuous -2.06 + 0.44 litres per second = 2.5L/PS 1.00 l/s Continuous -1.11 + 0.44 litres per second = 1.55 L/PS
Antiflood / Safeguard:	<b>GS1850</b> <b>GS1000</b>	Maximum flow rate 2.06 + 0.44 litres per second = 2.5 L/PS Maximum flow rate 1.11 + 0.44 litres per second = 1.55 L/PS
FOG Removal Rate:	<b>GS1850</b> <b>GS1000</b>	4 litres per hour 2 litres per hour
FOG Removal Means:	<b>GS1850</b> <b>GS1000</b> <b>GS1850 and GS1000</b>	<ul style="list-style-type: none"> <li>• 385mm long 180mm diameter</li> <li>• 175mm long 180mm diameter</li> <li>• Oleophilic, zero maintenance roller</li> <li>• Continuously wiped by silicone rubber blade</li> <li>• Formed to 77 shore hardness for durability</li> <li>• Resistant to fats, oils and greases; spices;alkalis and acids in pH range 4 to 10</li> <li>• Fats, oils grease contact equivalent to more than 5 times the contact area of a typical 'skimming disk' and works on average 16 hours per day in comparison to 1 hour with mechanical greasetraps</li> </ul>
Fats, oils and grease (FOGs) cartridge capacity:	<b>GS1850</b> <b>GS1000</b>	6 litres of FOGs (representative of a typical day) 3 litres of FOGs (representative of a typical day)
Automated solids transfer (AST) and dewatering:		Incorporated as standard - capacity 30 litres per hour
Internal cleaning cycles:		Incorporated as standard - no need to desludge
External solids cartridge storage capacity:		7 litres
Control timelocks - energy conservations:		2 x digital timeclocks with 8 cycles and lithium battery backup (approx. 5 years)
Flexibility in FOG and solids removal operating sequences:		FOG and solids removal can operate to specific customers requirements (opening hours/levels of contamination to be treated) and offers the flexibility of being programmed for specific needs
Standard factory settings - FOG and Contaminant Removals:		Removal of FOGs and grease laden wastes 16 hours per day from 7.00am to 11.00pm, then off
Standard factory settings - CIP cycles:		Cleaning in place (CIP) cycles are activated 8 times per day at 7 x 2 hourly intervals and 1 x 3 hourly interval and for 1 minute each time, commencing 8.00am and concluding at 11.00pm
Motors - Single Phase 220 Volts:		2 x 24 watt = 48 watt per hour, 230v, 50Hz with automatic thermal safety protection cut-out and reset (125 Celsius +/-10%)
Energy Consumption:		48 Watts per hour x 16 hours per day = 768 Watts per day in standard settings
Environmentally "Friendly" - Energy Conservation		Grease Shields minimise energy consumption. Heating elements are not required or used
Grease Shield Dimensions - Length x Height x Width:	<b>GS1850</b> <b>GS1000</b>	835 x 362 x 424mm 500 x 362 x 424mm
Inlet & Outlet Diameters Low Level Dual Entry	<b>GS1850</b> <b>GS1000</b>	Inlets 22mm & 40mm - Outlet 50mm Inlets 32mm - Outlet 50mm
Inlet Invert & Outlet Height/s (To Base of Inlets & Outlets)	<b>GS1850</b> <b>GS1000</b>	43mm & 160mm Inlet - 160mm Outlet 183mm Inlet & 155mm Outlet
Usage Guidance in Relation To Specification:	<b>GS1850</b> <b>GS1000</b>	Dishwasher + 20 Grid Combi Ovens + Double Stacked Combis; Double Pot & Prep Sinks; Decarbonisers; Rotisserie Ovens; Waste Disposal and Dewater Unit; Up to 4 Combi Ovens and Single Bowl Sink
Electrical Installation Requirements:		A Single Phase Dedicated 13 Amp Masterseal IP56 Unswitched one gang Socket (MK56480) or comparable
Drainage & Plumbing Requirements:		110mm Gully Trap to Drain to be located 250mm to left hand side of Grease Shield unit + ¾" BSP Connection to both Mains Cold and Hot Water Supply
Kitchen Furniture Fabrication Requirements		Stainless Steel Table, Sinks and Stands to be fabricated to allow and ensure operational and maintenance access & ease of plumbing of Grease Shield

For further information please call **01789 741825**

