Grease Guardian®

Sustainable Grease Management

2025

Automatic Grease Management Solutions



Grease Guardian® Automatic Removal Units

Grease BIO Guardian®

Marine Guardian®

Coffee Guardian™

www.greaseguardian.com



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

Global Presence

Grease Guardian®
Sustainable Grease Management



CANARY WHARF COMPLEX
LONDON



EMPIRE STATE BUILDING
NEW YORK



HARVARD UNIVERSITY
MASSACHUSETTS



MILITARY VESSELS
WORLDWIDE



PALACE OF VERSAILLES
PARIS



ONE BANGKOK
THAILAND

AND THOUSANDS OF UNITS ALL AROUND THE WORLD

BURGER KING · KFC · Hilton · IHG HOTELS & RESORTS · Pizza Hut · TACO BELL
ONE BANGKOK · Walmart · GUINNESS STOREHOUSE · ALDI · EMIRATES STADIUM
CAFFÈ NERO · TESCO · Jumeirah EMIRATES TOWERS · TD GARDEN · SPAR
CHANGI airport singapore · HARVARD · SHERATON EST. 1937 · Carrefour · CHIPOTLE MEXICAN GRILL · THE EMPIRE STATE BUILDING
TEXACO · FOUR SEASONS HOTELS AND RESORTS · Uber · applegreen · GRAND CENTRAL

We Can Help!

Grease Guardian®
Sustainable Grease Management

We are the Leading Manufacturer of Automatic Grease Removal Devices

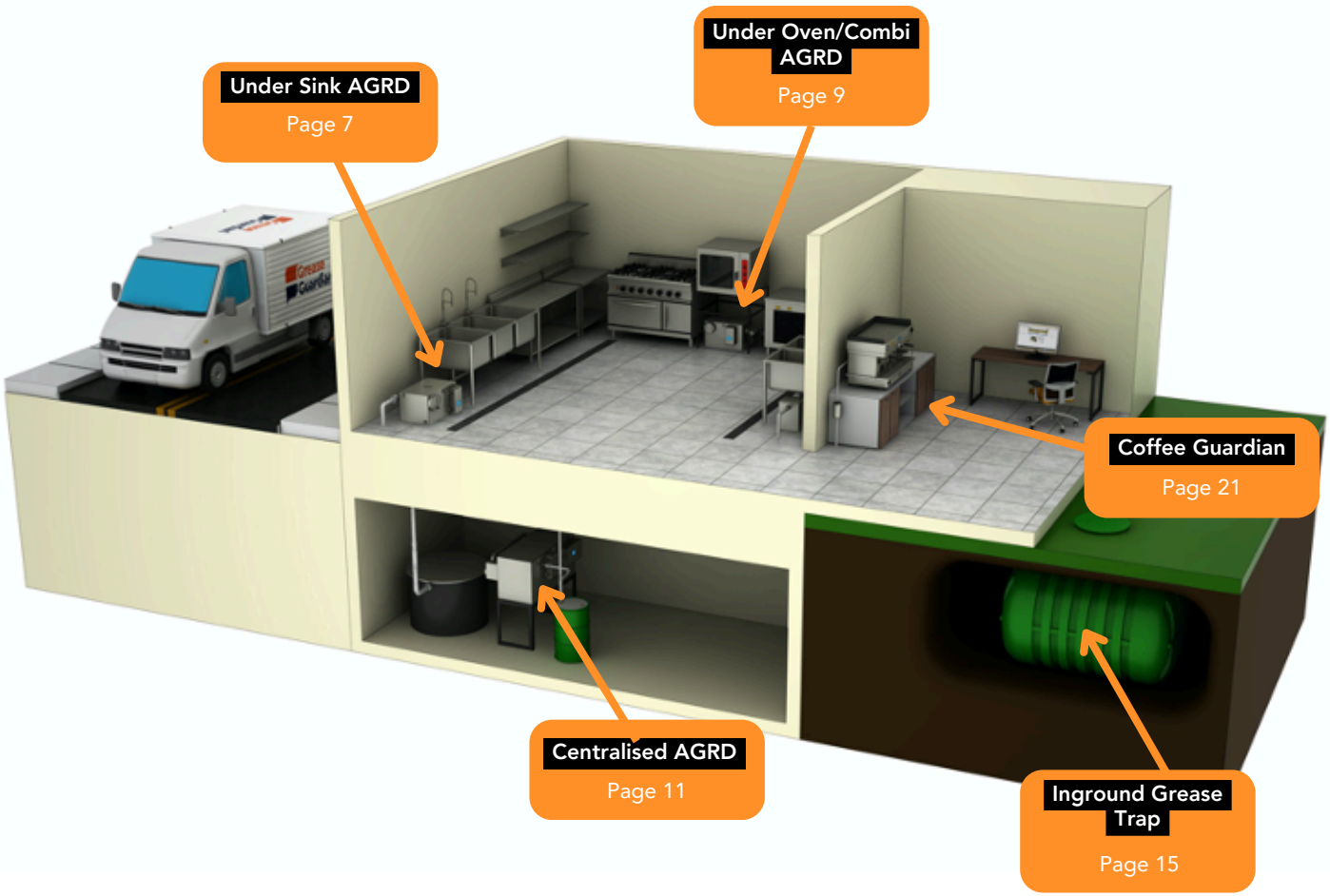
Our AGRDs are designed to suit any kitchen size, helping you reduce maintenance, stay compliant, and improve sustainability. Whether you manage a small café or a large commercial kitchen, we have the perfect solution for you.

150K
HAPPY CLIENTS

2100
TONNES OF GREASE RECOVERED

56
COUNTRIES TRUST GREASE GUARDIAN

31,000
AGRDs INSTALLED





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 toward the perfect solution.

Sizing by Fixture

Fixture	Recommended Grease Guardian® System
Single Bay Sink	GGX15
Double Bay Sink	GGX25
Triple Bay Sink	GGX35
Steam/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.

SCAN THE QR CODE FOR OUR EASY TO USE **SIZING GUIDE**

Grease Guardian® Models

GGX7 (Combi)
0.5 l/s



D1 - D2
0.75 l/s to 1.25 l/s



GGX15 - 25
1 l/s to 1.5 l/s



Introducing PRO

Equipped with an automated spray bar for effortless cleaning and water level replenishment. It features an audio alarm for pump-out reminders, simplifying maintenance, and enhancing efficiency. An indispensable solution for commercial kitchens.

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 FILTRATION TECHNOLOGY

STAGE 2

GREASE & OIL SEPARATION

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

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.

STAGE 4

SELF CLEANING & AUTOMATIC SPRAY SYSTEM

An automatic spray system activates to clean unit and replenish water level for continuous skimming of grease.

PRO

GGX35	GGX50 - 125	GGX150
2 l/s	3 l/s to 7.5 l/s	9.5 l/s

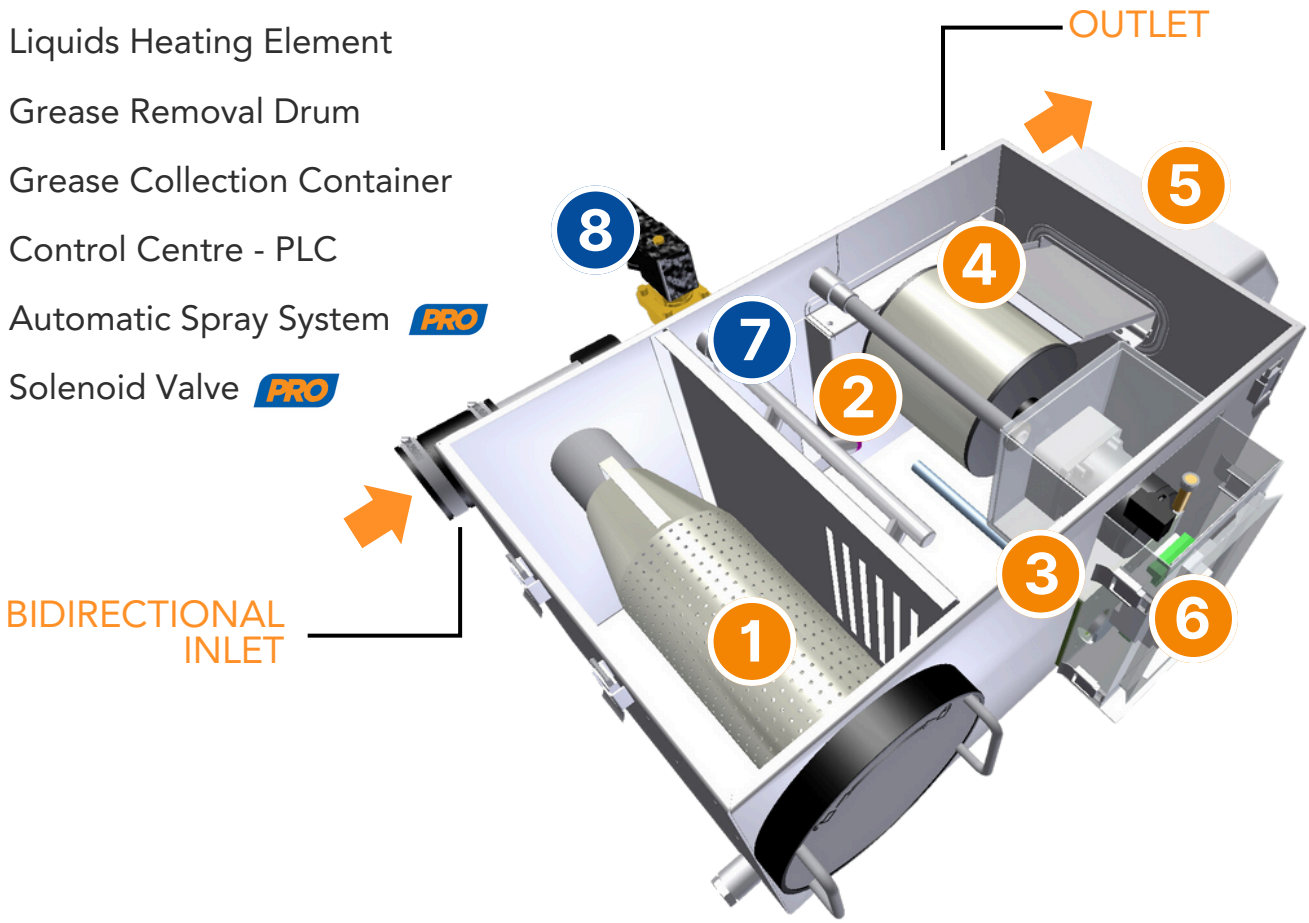






Grease Guardian® Features

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



Automatic Grease Removal Devices

X SERIES

UNDER SINK PRO



Product Features

- Traps grease and food waste
- Automatically removes grease
- Reduces pump out requirements
- Durable stainless steel construction
- Easy installation and low maintenance
- Point-of-source drain protection
- Recyclable waste collection
- Pre-programmed digital controls
- Internationally tested and certified
- 3mm solid filtration included
- No need to open main lid
- No enzymes or bacteria required
- Extended warranty options available

As Optional Extra PRO

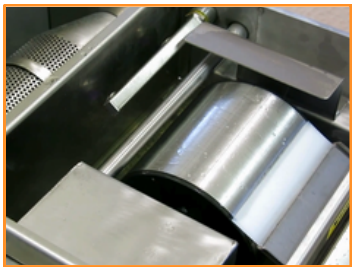
- Automatic Spray System
- Action Button
- Audio Alarm
- Monthly Clean Cycle
- Forced Skim Feature



Grease collection container positioned to the side of the unit for easy access.



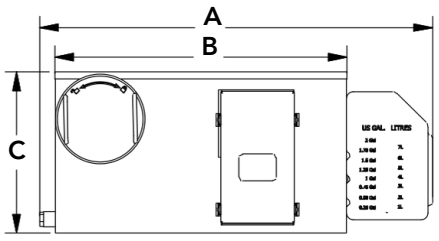
The food strainer basket is positioned above water level, allowing trapped solids to drip. It is accessed from the front of the unit.

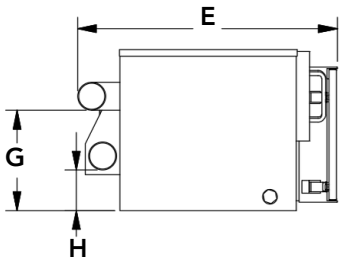


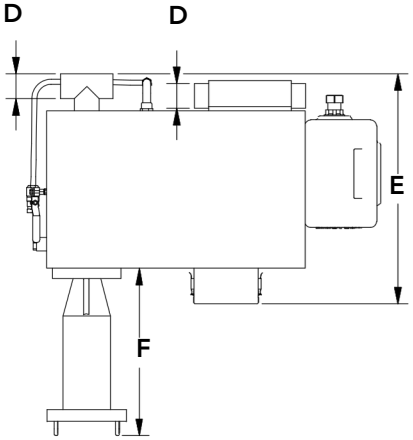
Oleophilic skimming drum harvests grease from wastewater

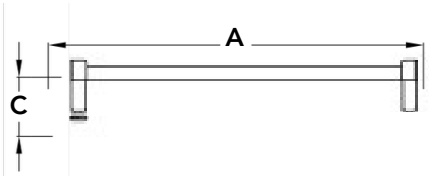
Configuration

X Series Configuration









Four Stage Operation System

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	
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.

D Series Configuration

- For more **compact spaces,** we offer another configuration known as our **D Series** range.
- The D Series range features a **front-positioned grease collection container** and requires the removal of the lid to access the **food strainer basket**.

SCAN THE QR CODE TO EXPLORE THE D SERIES



Automatic Grease Removal Devices

X SERIES

UNDER OVEN / COMBI PRO



Product Features

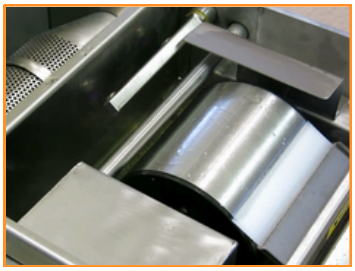
- Traps grease and food waste
- Automatically removes grease
- Reduces pump out requirements
- Durable stainless steel construction
- Easy installation and low maintenance
- Point-of-source drain protection
- Fits under most ovens
- Recyclable waste collection
- Pre-programmed digital controls
- Internationally tested and certified
- 3mm solid filtration included
- No need to open main lid
- No enzymes or bacteria required
- Extended warranty options available

As Optional Extra PRO

- Automatic Spray System
- Action Button
- Audio Alarm
- Monthly Clean Cycle
- Forced Skim Feature



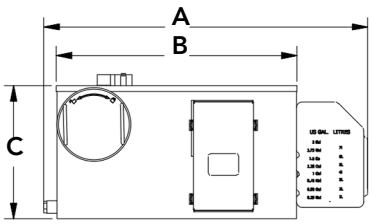
Fits under steam/combi ovens and wok stations

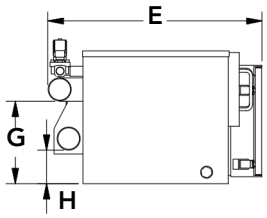


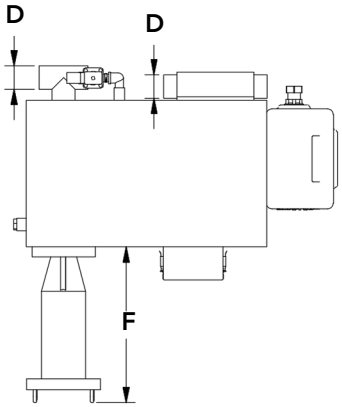
Oleophilic skimming drum harvests grease from wastewater

Configuration

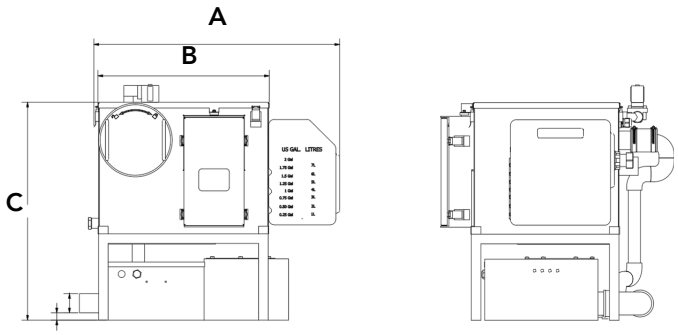
X Series Under Oven/Combi Configuration







Low Inlet Pump System



Four Stage Operation 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.
Please note dimensions are subject to change without notice. Always request the latest drawings from your suppliers.

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.

*Warm water connection required

Case Study

Centra in Northern Ireland had been struggling with their manual grease trap. After installing the GGX25, we spoke with Leanne, the General Manager, who shared how the upgrade has streamlined grease management and lowered maintenance demands.

SCAN THE QR CODE TO FIND OUT MORE

Automatic Grease Removal Devices

X SERIES BASEMENT / CENTRALISED PRO



Product Features

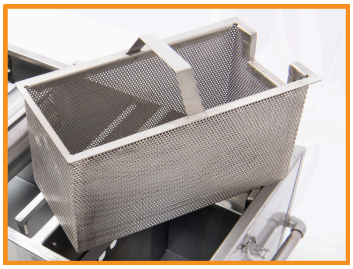
- Traps grease and food waste
- Automatically removes grease
- Reduces pump out requirements
- Durable stainless steel construction
- Easy installation and low maintenance
- Typically located in basement
- Suitable from 3.15 to 20 l/s flow
- Recyclable waste collection
- Pre-programmed digital controls
- Internationally tested and certified
- 5mm solid filtration included
- Central collection point for multiple fixtures or kitchens
- No enzymes or bacteria required

As Optional Extra PRO

- Automatic Spray System
- Action Button
- Audio Alarm
- Monthly Clean Cycle
- Forced Skim Feature



Large Grease Collection Container



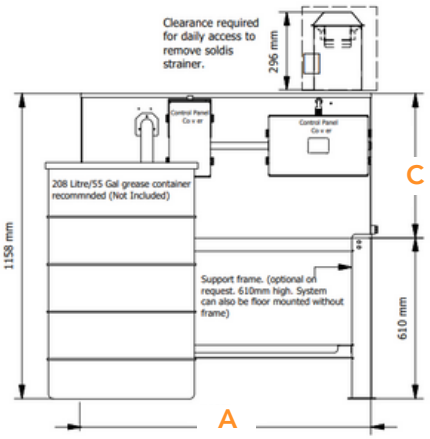
Large Food Strainer Basket

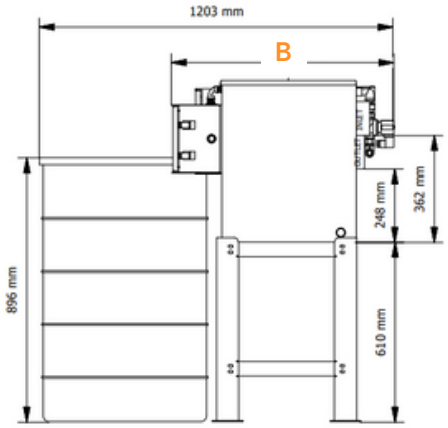


Oleophilic skimming drum harvests grease from wastewater

Configuration

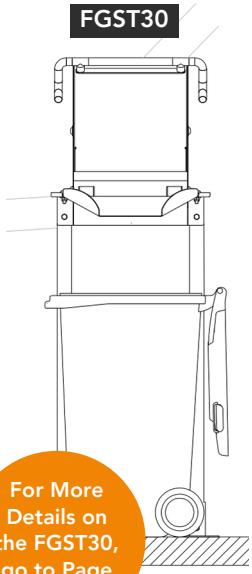
X Series Centralised Configuration





Optional - Tilt Basket Food Strainer

FGST30



For More Details on the FGST30, go to Page 18

Four Stage Operation System

Waste enters the Grease Guardian® through the rear inlet. Food waste is screened with an internal basket (IS) or pre-screen (FGST30) with the option of incidental solids being removed by pump (AST). The grease and water separate naturally, the heavier 'clean' water leaves the tank under a baffle before being discharged to drain. The pre-programmed removal cycle begins, the waste is heated and the grease liquifies. The liquified grease is then skimmed into external receptacles to await recycling.

Model	Length (mm)	Width (mm)	Height (mm)	Inlet/ Outlet	Flow Rate	
D5	1396	712	597	115	3.50 l/s	
GGX50 IS	1000	613	502	90	3.15 l/s	
GGX75 IS	A 1100	B 756	C 548	115	4.75 l/s	PRO
GGX75 AST	1100	800	548	115	4.75 l/s	PRO
GGX75 AST* + FGST30	1870	920	1665	115	4.75 l/s	PRO
GGX125 IS	1500	756	624	115	7.91 l/s	
GGX125 AST	1500	800	548	115	7.91 l/s	
GGX125 AST* + FGST30	2265	920	1665	115	7.91 l/s	

All dimensions in mm.
*Includes 5mm solids screening before pumping

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.

Automatic Dosing Devices

BIO SERIES AT SOURCE



Product Features

- Traps grease and food waste
- Includes an integrated, automatic timer that administers the dosing solution
- Extends time between pump outs
- Durable stainless steel construction
- Easy to install and maintain
- Bidirectional inlet and outlet plumbing ports
- Pre-programmed digital controls
- Internationally tested and certified
- 3mm solid filtration included
- Inspection window indicates when the grease trap needs emptied

Dosing Solution

- Neutralises odours
- Quickly dissolves fats, oils and grease
- 5 litre dosing solution supplied

Ideal for establishments that handle high volumes of dairy products, such as coffee shops and pizzerias.



Integrated Automatic Dosing Timer



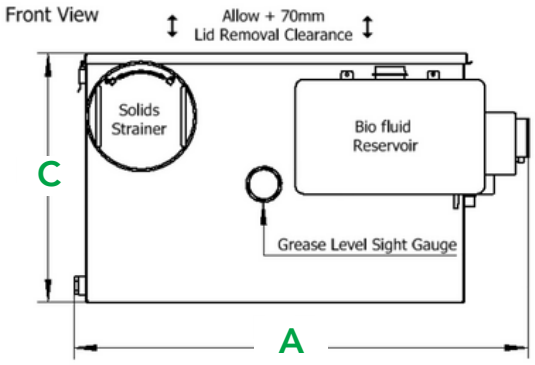
The food strainer basket is positioned above water level, allowing trapped solids to drip. It is accessed from the front of the unit.

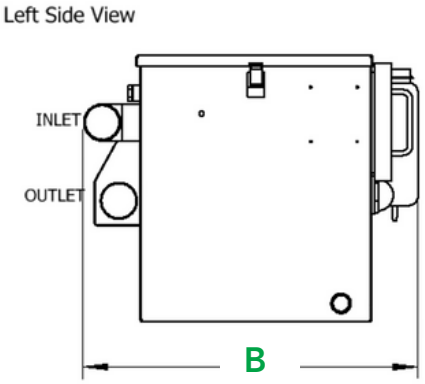


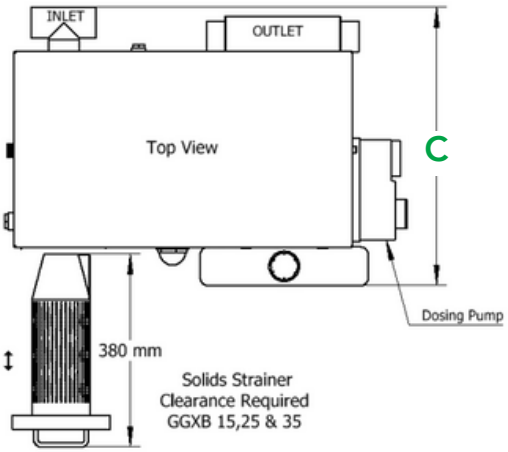
Inspection Window indicates when the grease trap needs emptied

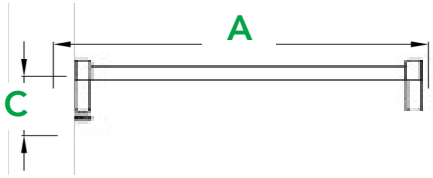
Configuration

Grease Guardian BIO Configuration









Three Stage Operation System

Waste enters the Grease Guardian® BIO through the rear inlet. Food waste is screened with an internal basket. The grease and water separate naturally. The integrated timer works to automatically administer the dosing solution into the main tank. This neutralises odours, and attacks the fats, oils and grease. The heavier, clean water leaves the tank under a baffle before being discharged to drain.

Model	Length (A)	Width (B)	Height (C) /with Frame	Inlet/ Outlet (D)	Flow Rate
GGXB-15	755	547	356/456	60	1 l/s
GGXB-25	790	547	435/535	60	1.5 l/s
GGXB-35	1005	565	435/535	89	2.2 l/s
GT100 BIO	895	617	531/ N/A	38/48	2.25 l/s

All dimensions in mm.
Please note dimensions are subject to change without notice. Always request the latest drawings from your suppliers.

Specification: Grease trap with integrated automatic dosing timer and inspection window. 16 Gauge 304 Stainless Steel with bright finish. Can be connected to pot wash sinks, pre-rinse sinks, combi ovens, Chinese cookers, floor drains and most grease producing kitchen appliances.

Industrial Applications



At Grease Guardian, we understand that each facility presents unique challenges. Whether you're managing a large-scale operation or a specialised facility, we deliver high-performance grease management systems tailored to your specific needs.

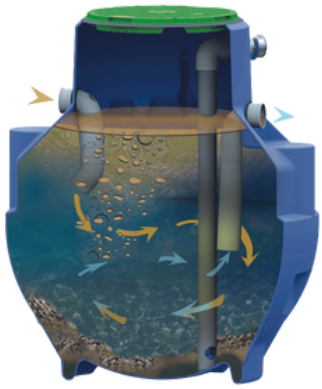
Our systems are designed to handle the most demanding environments, providing seamless grease management that meets strict environmental regulations.

Here's a brief overview of our **grease management solutions for high volume operations:**

Inground Grease Traps

FLOW RATE 1 TO 20 L/S

- Manufactured according to EN1825-1/2 Standard
- Heavy Duty Polyethylene Construction
- Variable Invert Levels
- Watertight Design
- Minimal Maintenance Required



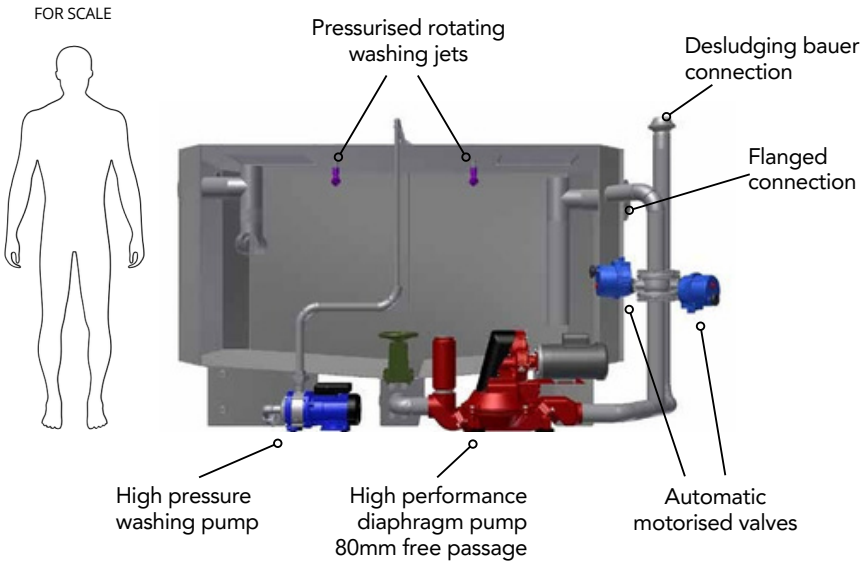
Centralised AGRDs

FLOW RATE 3.15 TO 20 L/S

- 304/16 Gauge Stainless Steel Construction
- Compact, Modular Design for Easy Transport
- Options for Stacking or Skid Mounting
- Automatic Solids Transfer (AST)
- Advanced Monitoring such as Real Time Telemetry control







Fully Certified EN1825 Grease Traps

FLOW RATE 2 TO 30 L/S

For large-scale projects requiring robust underground installations.

In locations where vehicle access is limited, the pump system will assist with transfer of contents to truck.

SCAN THE QR CODE TO WATCH EN1825 VIDEO

- **Pumping Systems:**
  - High Pressure Washing Pump
  - Diaphragm pumps for effective waste transfer in high-capacity environments.
- **Automatically Controlled Motorised Valves**
- **Desludging Bauer Connection**
- **Pressurised Rotating Washing Jets:**
  Category 5 washing system with integrated storage tank.
- **Advanced Monitoring:**
  Real-time telemetry control and level sensors to track system performance and reduce maintenance.
- **Full Size Inspection Window**



Case Study

One of Guyader Gastronomie's food processing factories in France collects **2,000 litres** of grease **weekly**, with **less than 5% water content**.

This waste is efficiently separated and **repurposed for biofuel production**, showcasing a significant step towards sustainable grease management.

SCAN THE QR CODE TO FIND OUT MORE

Food Waste Solutions

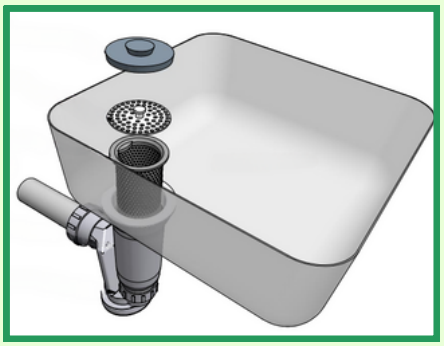


FGST1 (3 IN 1) SINK STRAINER

- Plug strainer
- Basket strainer
- Permanent strainer Installed in sink
- Stainless steel fabrication
- 440 gr capacity with 3mm diameter perforations

SCAN THE QR CODE TO VIEW FGST1 BROCHURE / SPEC SHEETS

DRAWING



MOST POPULAR



FGSS1 SINK SCREEN

- Sits in sink bowl
- Range of sizes and corner radii for any sink
- Protects drainage system
- Stainless steel fabrication
- Food waste can be recycled

SCAN THE QR CODE TO VIEW FGSS1 PRODUCT

Sink Screen Model	Size (mm)
FGSS0	400X400
FGSS1	400X450
FGSS2	500X400
FGSS3	500X500
FGSS4	600X450
FGSS5	600X500



FGDS1 DR STRAINER

- Suitable for cent
- Easy empty (Dra
- Ideal for baseme
- Supplied with ac
- Extends time be

SCAN THE QR CODE TO VIEW FGDS1 SPECIFICATION SHEETS





AWER

tralised installation
awer feature)
ent installation
djustable legs
etween pump outs





FGST4 - 23 FOOD WASTE STRAINERS

- Prevents food waste blockages
- Interchangeable filter options
- Small footprint and portable
- Easy to install and maintain
- Under sink installation
- 4KG, 8KG, 12KG and 23KG capacity

SCAN THE QR CODE TO VIEW FOOD WASTE STRAINERS PRODUCT / SPEC SHEETS



FGST30 TILT SOLIDS SCREEN

- Suitable for centralised installation
- Easy empty (Tilt Feature)
- Ideal for basement installation
- Can be used with GGX75 and GGX125
- 30 Litre capacity

SCAN THE QR CODE TO VIEW FGST30 SPEC SHEETS

PROTECT YOUR PIPES FROM THE SOURCE

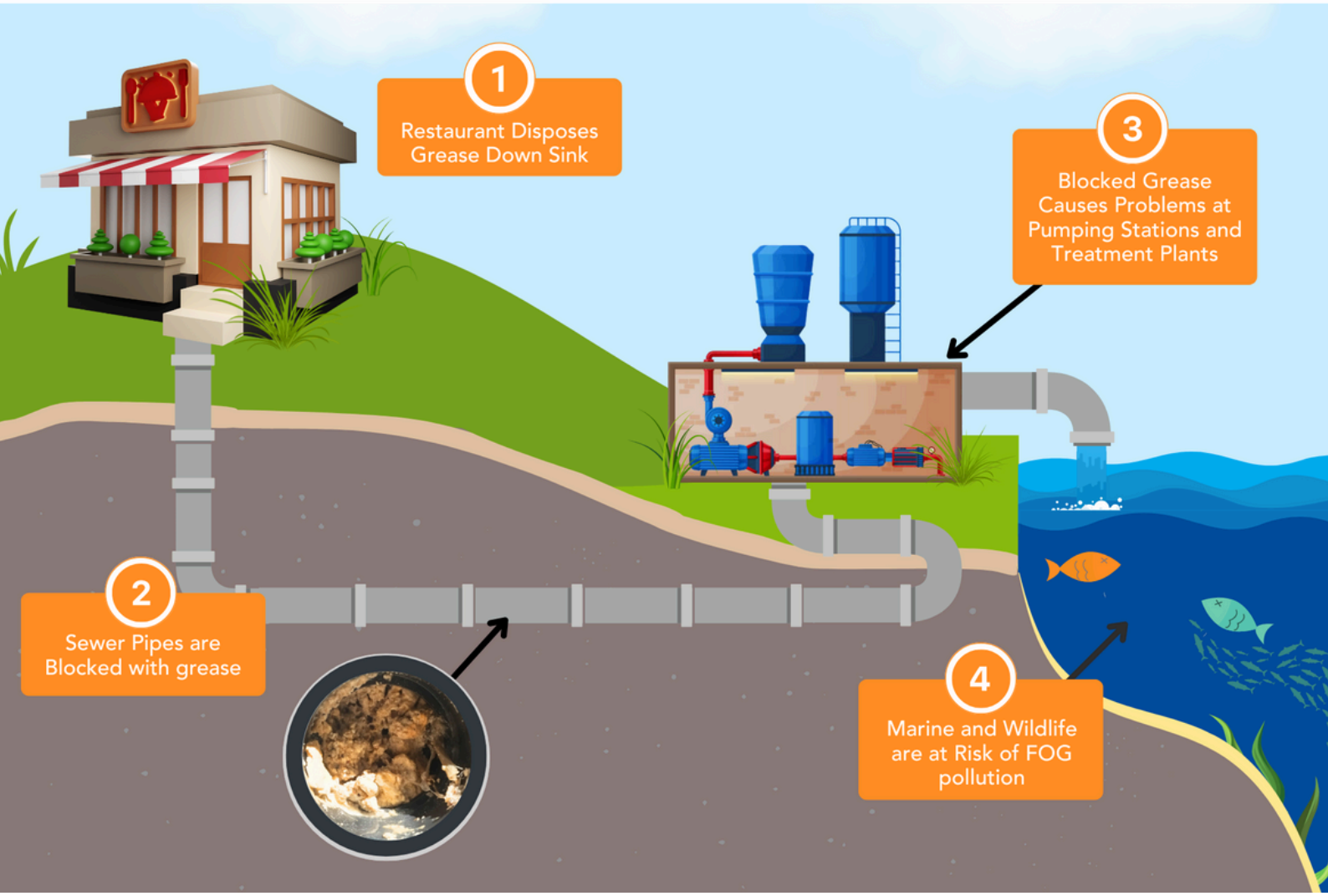
With our food waste strainers and baskets, you can effectively capture food waste before it enters your plumbing system. By collecting this organic material, not only do you help reduce the likelihood of clogs and pipe damage, but you also contribute to recycling efforts. This proactive approach means your grease trap will experience fewer pump outs, staying cleaner and odour-free for longer.

Invest in our accessories today to maintain a more efficient and sustainable kitchen.

Why Trap Grease?

Each year, nearly half a million tonnes of grease and fat enter the UK and Ireland's sewers, sticking to pipes and causing blockages. FOG *(Fats, Oils and Grease)* can damage wastewater treatment equipment, costing millions in repairs. When released into natural watercourses, FOG harms the environment.

Cities worldwide face this issue, and regulations now enforce FOG management, with penalties for non-compliance. Grease Traps and Grease Removal Devices can be installed in kitchens to capture and eliminate FOG at the source, ensuring compliance and reducing environmental impact.



Fatbergs - A Growing Problem

WHAT IS A FATBERG?

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

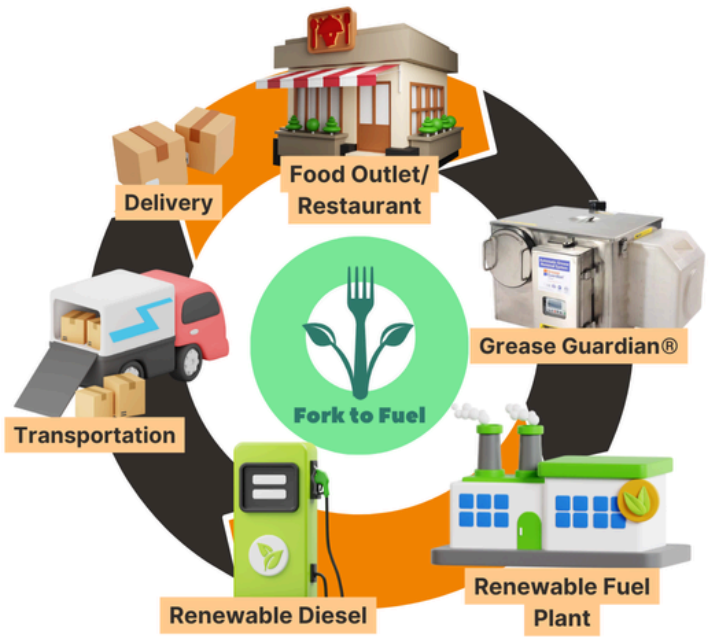
In May 2024, A fatberg was found in East London, that was 6 foot tall and weighed as much as three double decker buses!

(Thames Water 2024)



Renewable Fuels from Grease

Fork to Fuel Diagram



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 how FOG collected by Grease Guardian from restaurants and food service establishments (FSEs) can be recycled into biofuels, reducing waste that would otherwise end up in landfills or sewers.

This process supports the circular economy by turning waste into a valuable resource.

SCAN THE QR CODE TO WATCH THE FORK TO FUEL VIDEO

Pump Less, Save More

Our Automatic Grease Removal Devices (AGRDs) not only support a cleaner environment but also reduce maintenance costs. Here's how:

SCAN THE QR CODE TO WATCH THE MANUAL VS AUTOMATIC VIDEO

Fewer Pump Outs

Lower CO2 Emissions

Our AGRDs **reduce pump-out frequency by up to 80%**. This minimises the number of pumper trucks on the road, resulting in a substantial reduction in CO2 emissions.

Lower Maintenance

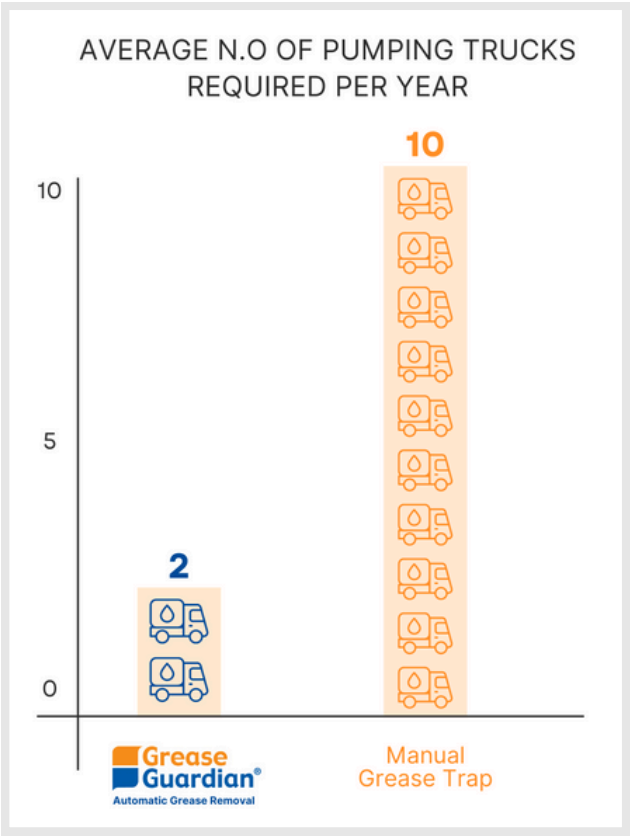
Higher Savings

With just 2 pump outs required annually, **maintenance costs remain low**, minimising operational disruptions and delivering long-term savings.

Built to Last

Environmentally Friendly

Our AGRDs boast exceptional durability and are **designed to last up to 20 years.** This longevity lowers the need for replacements, effectively reducing resource consumption and **supporting a sustainable future.**



Coffee Guardian

COFFEE TRAPS



Product Features

- Stainless steel fabrication
- Installed under sink and/or coffee machine
- Prevents blockages
- Filters coffee grounds
- 0.6, 4 & 8 litre capacity options
- Easy to install & maintain
- Compact in size
- Full customer support

CGST2: Industrial Coffee Machine Filter Attachment

The CGST2 is an industrial coffee machine filter that strains coffee grounds from backwash using an ultra-fine fabric mesh before reaching the drain. It's easy to install with included pipe fittings and wall brackets.

CGST4 & CGST8 : Under Sink Solid Strainer with Coffee Filter Attachment

The CGST4 and CGST8 coffee waste filters can be installed under sinks to strain coffee grounds and other fine sediment.

Coffee Guardian™

Accademia Italiana Maestri del Caffè APPROVED AICAF

AICAF ACCADEMIA ITALIANA MAESTRI DEL CAFFÈ

SCAN THE QR CODE TO VIEW COFFEE GUARDIAN

Model	Length (A)	Height (B)	Inlet/ Outlet (C)	Width (D)	Min. Clearance (E)	Strainer Capacity Litres	Invert Level	Filter options
CGST2	115	220	16/20	N/A	135	0.6	235/35	CF
CGST4	250	355	50	250	210	4	278/55	CF/MS
CGST8	300	400	60	300	360	8	320/220	CF/MS/MB

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

Grease Guardian®
Sustainable Grease Management

Register Your Account with Grease Guardian

Scan the QR Code to register your Grease Guardian account 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

FM Environmental Ltd. will apply an innovative approach to it's 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 Our Marine Range

Explore the Marine Guardian range - our specialised grease management solutions ensure reliable, efficient grease removal for marine vessels. Request our full catalogue or visit our website to find the perfect fit for your needs.



Grease Guardian®
Sustainable Grease Management

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

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www.greaseguardian.com

Manufacturers

FM Environmental Ltd.
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
M: 914 316 5671
E: info@greaseguardian.com