Grease+Gard® II

Retrofit Skimmer and Grease Recovery Device

Grease+Gard systems can remove up to 98% of free floating FOG discharge from grease interceptors in commercial kitchens.
The Solution: Stop grease before it plugs the lines and reaches the environment.

Grease+Gard Retrofit Skimmers and Grease Recovery Devices prevent fats, oils and grease (FOG) from plugging pipes or interfering with treatment of municipal wastewater. Grease+Gard systems can remove up to 98% of free floating FOG discharge from grease interceptors in commercial kitchens.

Jay R. Smith Mfg. Co. has recently introduced Grease+Gard II. The redesigned Retrofit Skimmers and Grease Recovery Devices have enhancements that improve their longevity and require less maintenance, including dual heaters that prevent the device from overheating, a new, more reliable belt and pulley system and a new belt that resists breakage.

Grease+Gard II systems make it easier for food service operations to maintain their grease interceptors and prevent them from becoming clogged and causing the interceptor to overflow. Eliminating these problems keeps food service operations from having to clean the kitchen area, jet the plumbing lines and pump the interceptor. Preventing clogs in the piping also prevents the sanitary sewer from overflowing, keeping sewage discharge from polluting creeks, rivers, lakes, oceans and municipal reservoirs.

The Grease+Gard II Retrofit Skimmer and Grease Recovery Device uses patent pending technology that automatically removes FOG from the interceptor and can reduce the risk of:

- Fines from a government agency because of a back-up problem,
- Surcharges by the municipality to process FOG
- Frequent pump out schedules.

With the Grease+Gard II, Jay R. Smith Mfg. Co. provides a solution and the equipment to minimize your cost and investment into FOG management, while maximizing the benefits you will receive from a technology that achieves an efficient and practical method for grease removal. The Grease+Gard II Retrofit Skimmer and Grease Recovery Device are the solutions you have been looking for in the kitchen.
The Grease+Gard II Grease Recovery Device can be used to remove excess grease from the interceptor in any kitchen facility. The drawing below shows how the Grease Gard II might be used in conjunction with other products in a typical kitchen setting.

**Commercial Kitchen and Food Processing Applications**

- Restaurants
- Grocery / Convenience Stores
- Movie Theater Snack Areas
- Hotel Kitchens
- Sports Arenas
- Cruise Lines

- Casinos
- Church Kitchens
- Food Processing Plants
- Concession Stands
- Schools
- Convention Centers

- Hospital Cafeterias
- Correctional Facilities
- Retirement Homes
- Resort Restaurants
- Airport Eateries
- Mall Food Courts
FEATURES AND BENEFITS

Features and Benefits

• Compatible with most existing grease interceptors on the market today.

• Belt type skimmer technology allows the device to be installed in-floor or above the floor.

• Eliminates the need to stir contents with Agitator technology, which maintains circulation in the interceptor.

• Easy to access and remove for maintenance; the belt can be serviced and changed in a couple of minutes; no tools required.

New Enhancements of Grease+Gard II

• Dual 125 watt heaters prevent overheating, extending the life of the device.

• Single layer belt resists breakage.

• Rounded pulley promotes proper alignment of belt while it is in motion for optimal skimming and improved system reliability.

• Narrow buckets on low-profile models (8175 and 8176) minimize obstructions in walkways.

• Rounded edges improve safety of handling.

• 16 gage stainless steel construction and 11 gage stainless steel cover for a lighter weight than the original Grease+Gard.

• Internal and external adjustable timers run the heater and belt separately.

• The Grease+Gard II Grease Recovery device with integral solids interceptor is a good solution for areas where kitchen space is limited.

How It Works

Grease+Gard® II uses a heater and belt technology to skim the grease out of the interceptor.

Grease Reservoir

Grease+Gard II’s trough has an aggressive slope that encourages grease to feed into the grease container and reduces the cleaning cycle of the grease trough.

Solids Interceptor

*Grease+Gard II Skimmers are available separately for retro-fit installations. The 8165GG, 8166GG, 8175GG and 8176GG require a 6” square opening in the interceptor lid for installation.
Grease+Gard II Grease Recovery Device

Agitator
The Agitator circulates the upper layer of grease and draws the grease to the belt, eliminating the need to stir the grease layer on a daily basis.

Skimmer Belt and Blades
The viscosity of the grease makes it stick to the skimmer belt. The belt goes through the skimmer blades, which wipe the grease off of the belt. Gravity then feeds the grease down the trough into the grease container.

Grease+Gard II Skimmer*

Timer

Outlet

Heater

Integral Solids Interceptor

New narrow bucket used on Figure Number 8175

Two installation holes in the interceptor cover allow the Grease+Gard II unit to be mounted on either side

Dual 125 watt heaters

Improved belt and pulley system
Grease+Gard® II Retrofit Skimmers

The 8165GG and 8175GG Skimmers work on all Smith grease interceptors and many other grease interceptors on the market today. For low type retrofit grease interceptor installation use the 8166GG (standard height) or 8176GG (low profile skimmer) with shallower belt, thermostat and dual heaters.

8165GG Retrofit Skimmer

8175GG Retrofit Low Profile Skimmer
Grease+Gard® II Stainless Steel Grease Recovery Devices

Grease Recovery Devices include a skimmer and grease interceptor and are available in standard and low profile configurations.

8165 Stainless Steel Grease Recovery Device – 20, 25, 35 and 50 GPM.

8166 Low Type Stainless Steel Grease Recovery Device – 20, 35 and 50 GPM.

8175 Stainless Steel Grease Recovery Device with Low Profile Skimmer – 20, 25, 35 and 50 GPM.

8176 Low Type Stainless Steel Grease Recovery Device with Low Profile Skimmer – 20, 35 and 50 GPM.

For Duco Coated Steel, specify –A505

Fig. #8165

Fig. #8175
Grease+Gard® II Solids Interceptors

Solids interceptors provide a way to collect food solids to prevent them from entering the grease interceptor. Jay R. Smith Mfg. Co. offers inline solids interceptors and indirect waste solids interceptors for use with Grease+Gard II systems.
**PRODUCT CATALOG**

**Grease+Gard® II Stainless Steel Grease Recovery Device with Integral Solids Interceptor and Low Profile Skimmer - 20, 30 and 50 GPM**

The Grease+Gard II Grease Recovery device with integral solids interceptor is a good option for areas in which kitchen space is limited.

Grease+Gard II with Integral Solids Interceptor.

**SPECIFICATIONS**

**Grease+Gard II Grease Recovery Device**
Furnish and install a Jay R. Smith Mfg. Co. Grease+Gard II Grease Removal Device figure numbers 8165, standard or 8166, low type unit. The Grease+Gard II GRD automatically removes the grease at a predetermined schedule. The unit is constructed from type 304 stainless steel and features the Grease+Gard II belt type skimmer with dual integral heating elements, patented Agitator technology, adjustable external and internal timers, mounting plate with gasket, complete with gasketed stainless steel cover, integral solids interceptor, external flow control, no-hub connections and grease reservoir container.

**Grease+Gard II Retrofit Skimmer**
Furnish and install a retrofit Jay R. Smith Mfg. Co. Grease+Gard II Skimmer figure numbers 8165GG, standard or 8175GG, low profile unit on an existing grease interceptor. The skimmer housing is constructed from type 304 stainless steel and features the Grease+Gard II belt type skimmer with dual integral heating elements, patented Agitator technology, adjustable external and internal timers, mounting plate with gasket and grease reservoir container.

**Grease+Gard II Indirect Solids Interceptor**
Furnish and install a Jay R. Smith Mfg. Co. Grease+Gard II Indirect Solids Interceptor figure number 8960. The solids interceptor is constructed of type 304 stainless steel and features adjustable legs and a secondary poly mesh strainer.

**Grease+Gard II Inline Solids Interceptor**
Furnish and install a Jay R. Smith Mfg. Co. Grease+Gard II Inline Solids Interceptor figure number 8980. The solids interceptor is constructed of type 304 stainless steel and features adjustable legs, a secondary poly mesh strainer and secure cover.

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“What sets us apart from competitors is our engineering and spirit. We have a can-do spirit. If you ask us to do something, we will do it or figure out how to do it. That’s the part our customers like, that’s the part we like.”

- Don Morris, President and CEO