

Jay R. Smith Mfg. Co.®

Grease + Gard®

GREASE REMOVAL SYSTEM



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OPERATION & MAINTENANCE MANUAL



8165GG



8175GG

Grease+Gard® Installation & Operation Instructions

Grease+Gard® is designed to remove the grease from the interceptor keeping the interceptor free of grease. However, Grease+Gard® is not a solids Interceptor. A solids interceptor is required prior to the Grease+Gard® unit in order for it to function properly. Please reference Solids Interceptor, at www.jrsmith.com.

Installation

- 1) Install Grease+Gard® in accordance to local, state or national plumbing codes, which ever applies to your jurisdiction. If no codes apply in your area, please reference our installation guide. It is essential the discharge is vented properly to prevent any siphon problems. Improper venting causing siphon problems will void the warranty.
- 2) **If this is a retrofit installation, jet (power clean) the lines prior to installation.**
- 3) Remove the GRD portion of the Grease+Gard® from the interceptor for installation. Install flow control, inlet and outlet piping.
- 4) After installing the interceptor portion, fill the unit completely with water. Check for leaks.
- 5) Once the unit is filled with water you are now able to install the GRD tower portion of the Grease+Gard® unit. Latch the GRD tower down to the cover flange.
- 6) **Plug the Grease+Gard® unit into a GFI (ground fault circuit breaker) supplied by others.**
- 7) Adjust timer to your required needs. Reference timer diagram for adjustments and settings. To initially start, it is recommended setting the timer for 45 minutes after each meal. If breakfast, lunch & dinner are served, set the timer to come on from 10:00AM to 10:45AM, then 2:30PM to 3:15PM for lunch, then 9:30 PM to 10:15 PM for dinner. **Do not exceed one hour running time.**

Check the interceptor for grease over the next week to insure you are removing all the grease daily. If grease is not being removed add some additional time to the clock. It is recommended for the clock to be set for approximately 4:00AM to 4:45AM and time as needed to keep the interceptor clean.

For 24 hour high volume restaurants it is recommended to start by setting the timer 15 minutes per each hour of the 24 hour time clock.

Weekly / Daily Maintenance

- 1) Daily, remove grease container and empty daily or more if needed. Dispose of grease in a proper location / rendering barrel. **Do not dump back into the plumbing or drainage system. Check with local jurisdiction for proper disposal requirements.**

- 2) Daily, when removing the grease container and after emptying, remove the grease trough & skimmer blade assembly to be cleaned.
- 3) Weekly, Unplug the Grease+Gard® and remove the GRD tower and inspect the interceptor. There should be no grease to very little grease in the interceptor. If there is 1/4" or more of grease, the time clock should have 45 minutes added to the cleaning cycles.
- 4) Weekly, when inspecting the interceptor check top for grease and bottom for solids and sludge. The Grease+Gard® interceptor is to be cleaned when at 25% capacity. This is where most jurisdictions will want to see the unit evacuated and fully cleaned then refill with water, once full with water install the GRD tower portion, set time clock and plug in the Grease+Gard®.

BMP's (Best Management Practices)

To get the best performance out of your Grease+Gard® unit we recommend using good BMP's. The more you reference back to BMP's the less you will have to clean the Grease+Gard®.

- 1) Have a garbage can at the pre-rinse sink. Dry scrap all pots and dishes prior to rinsing. The majority of the grease is at the pre-rinse sink. The fats, oils and grease are attached to the food particles. The more scraps you put into the garbage will reduce your maintenance with your solids interceptors and your Grease+Gard® system.
- 2) Make sure your pre-rinse sink is 120°F or hotter at the rinse station (use gloves if needed).

Troubleshooting

Grease+Gard® unit is backed up:

This could be caused by several different issues. There may be too many solids in the interceptor causing a back up. There may also be a clogged pipe. It is recommended jetting the lines prior to installing the system. Also check the plumbing vents to make sure they are clear.

Make sure the flow control is installed properly with nothing blocking/restricting the flow on the inlet side of the flow control. Reference back to installation guide.

No Grease in the Container:

Check power first. The GFI breakers trip really easy. Reset breaker if needed.

Check timer clock for the on settings. Reference back to the time setting diagram.

Check to make sure the grease trough with skimmer blades are in place.

Check belt and skimmer blades for wear. Replace if needed.

Skimmer blades should be touching both sides of the belt. If not the skimmer blades need to be replaced.

Foul Odors coming from the unit:

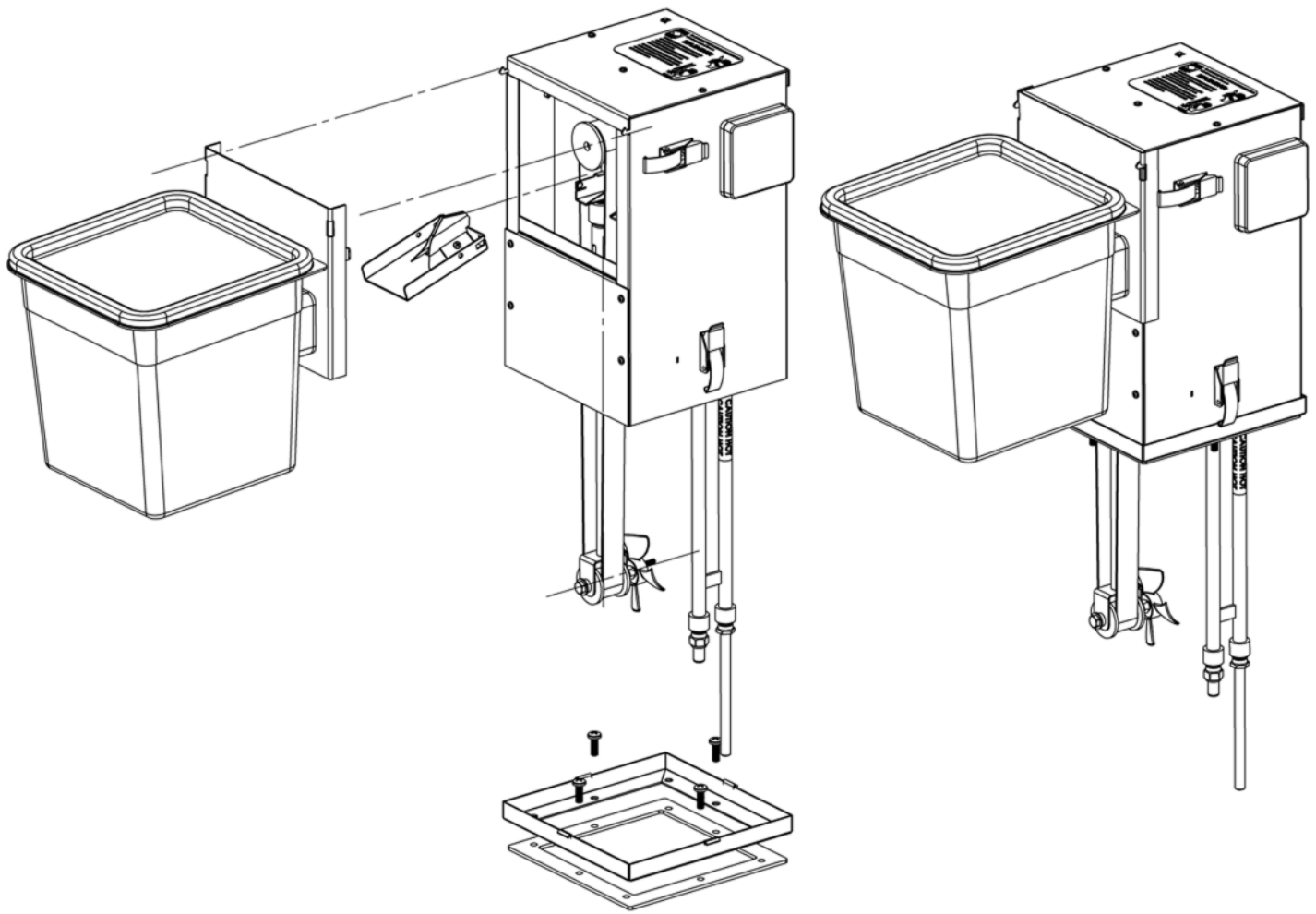
Make sure the grease is being skimmed properly.

If odors occur it is caused by either excessive grease or excessive solids in the unit.

Unplug the unit and remove the Grease+Gard® tower. Remove the lid and clean the interceptor portion of the Grease+Gard® by evacuating everything out of the interceptor.

Fill it back up with water, replace lid and tower, reset the time clock and plug back in to GFI circuit.

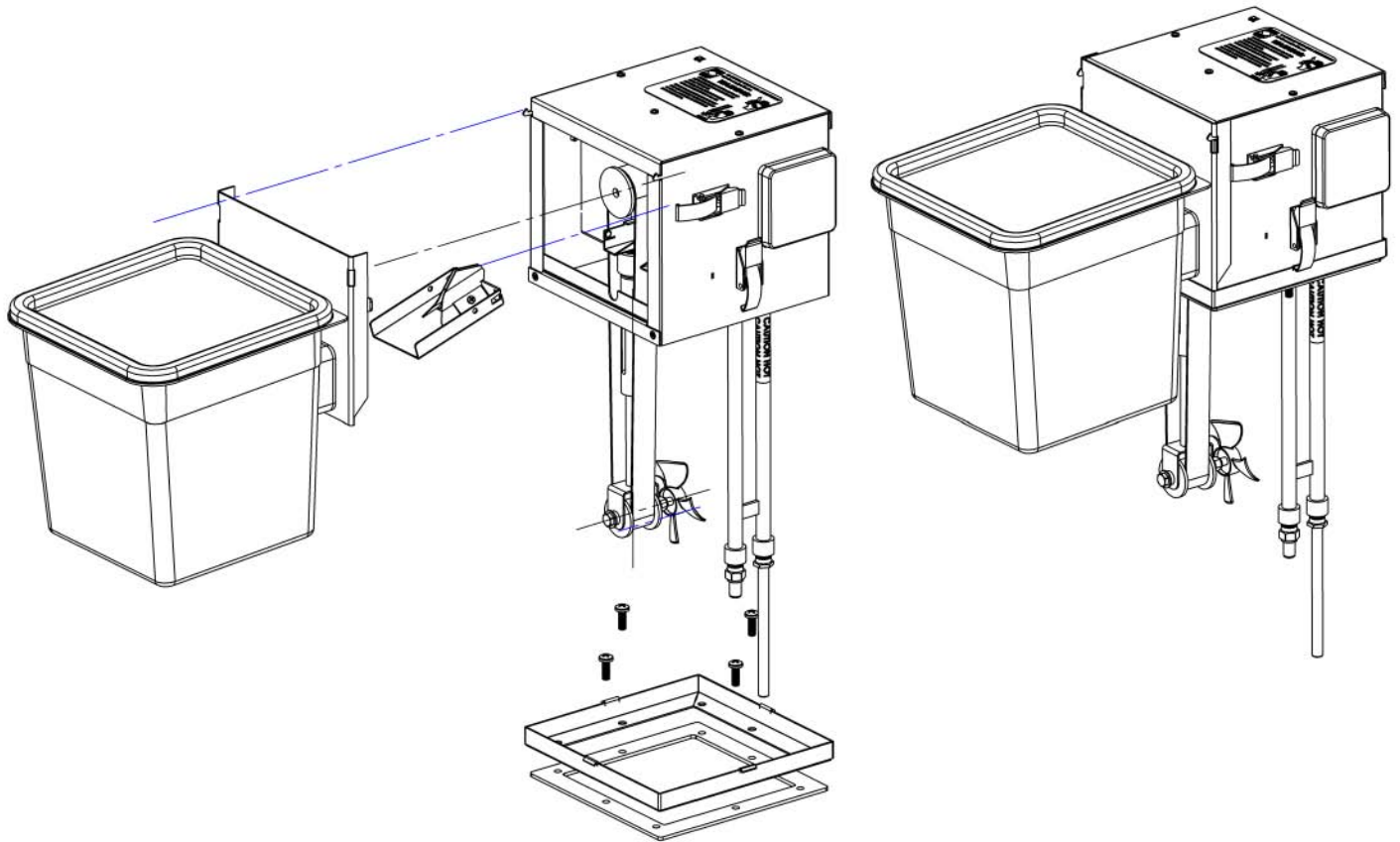
FIG. 8165 CUSTOMER ASSEMBLY AFTER SHIPMENT



Assembly

- 1) Insert the grease trough to the upper stripper assembly.
- 2) Install the grease container.
- 3) **Reference your installation instructions for plumbing, electrical and timer requirements.**
- 4) Screw the base flange to the interceptor cover.
- 5) Install unit and secure latches.

FIG. 8175 CUSTOMER ASSEMBLY AFTER SHIPMENT



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Step # 1



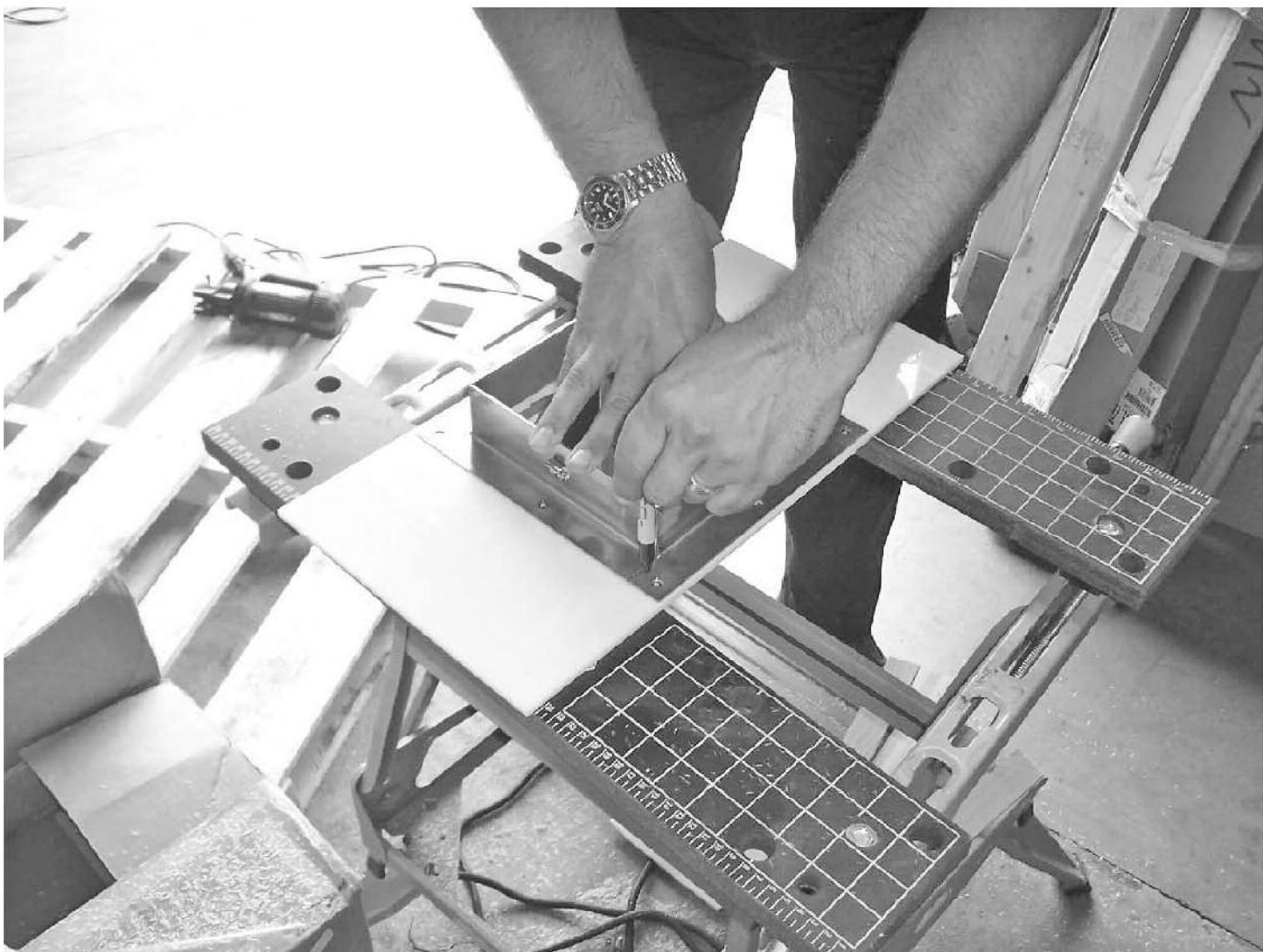
Remove Grease Trap Lid. Use the GREASE+GARD® base flange as a template. Inspect grease trap prior to cutting and drilling holes. Make sure there is proper clearance for the GREASE+GARD® grease belt to protrude into the grease trap.

Step # 2



Cut top by using a saw. If it is a plastic top we recommend a rotozip saw. If it is a metal top we recommend drilling four holes. Holes to cut by using a hole saw large enough to fit your sawzall blade through. We recommend each hole to be drilled in approximately the center of each line. Cut to each corner. After cutting out the material clean up sharp edges with a grinder or a file.

Step # 3



We recommend marking 2 of the 8 holes. Drill the two holes with a 3/8" bit. Insert the mounting bolts, nuts and washers and snug them down. Now drill the remaining 6 holes by using the base as a template. Install the remaining 6 bolts, nuts and washers. Tighten them down evenly. Do not over tighten.

Step # 4



Now install grease trap lid with base attached to the lid.

Step # 5



Install Grease+Gard® tower to the base flange. Connect latches. Plug in the Grease+Gard® unit to the wall. Make sure the plug is going to a GFI breaker. If not have a electrician change the breaker to a GFI breaker.

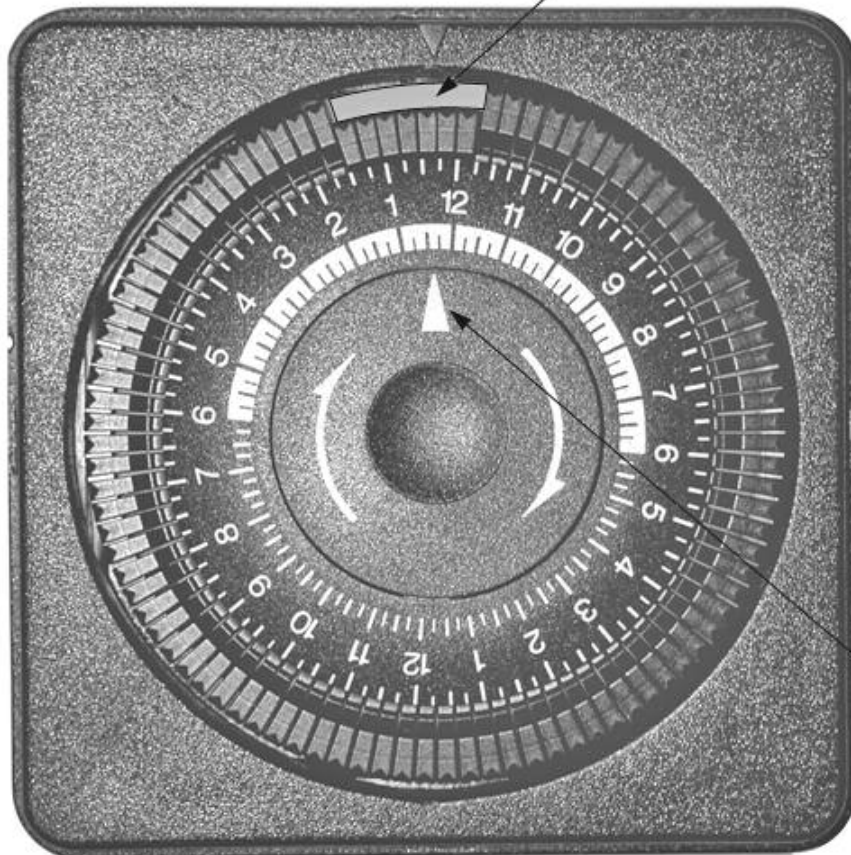
Step #6



Set Timer. We recommend that you set the timer after their dishwashing cycles. Set the timer for 30 minutes after breakfast, lunch and dinner dish washing cycles. If they are only serving one meal a day then set timer for 1 hour after the dishwashing cycle. For the first week check daily by removing the tower from the base flange. Adjust timer accordingly to remove more grease if needed. Unfortunately every restaurant is different and timer will have to be set accordingly.

FIGURE NUMBER 8165GG/8175GG, 8166GGL/8176GGL

PROGRAMMING OF THE GREASE+GARD® TIMER



VISIBLE PART OF THE ORANGE DISC SECTION SHOWS SWITCH-ON (GREASE REMOVAL) PERIOD. EACH DISC SECTION INDICATES MOTOR ON TIME OF 15 MINUTES. DO NOT EXCEED ONE HOUR ON THE TIME CLOCK AT A TIME.

AT START UP ALLOW GREASE AROUND HEATER TO LIQUIFY IF NEEDED. SET FOR 45 MINUTES OF OPERATION AFTER EACH MEAL. INSPECT THE INTERCEPTOR DAILY OVER THE NEXT WEEK TO MAKE SURE THE ENOUGH TIME SET. IF IT IS RUNNING TOO MUCH YOU WILL HAVE A LOT OF WATER IN THE GREASE THEN BACK OFF THE CLOCK 15 MINUTES PER MEAL.

ROTATE TIMER DISC CLOCKWISE AS SHOWN BY THE ARROWS AND ALIGN WHITE CENTER ARROW TO TIME OF DAY.

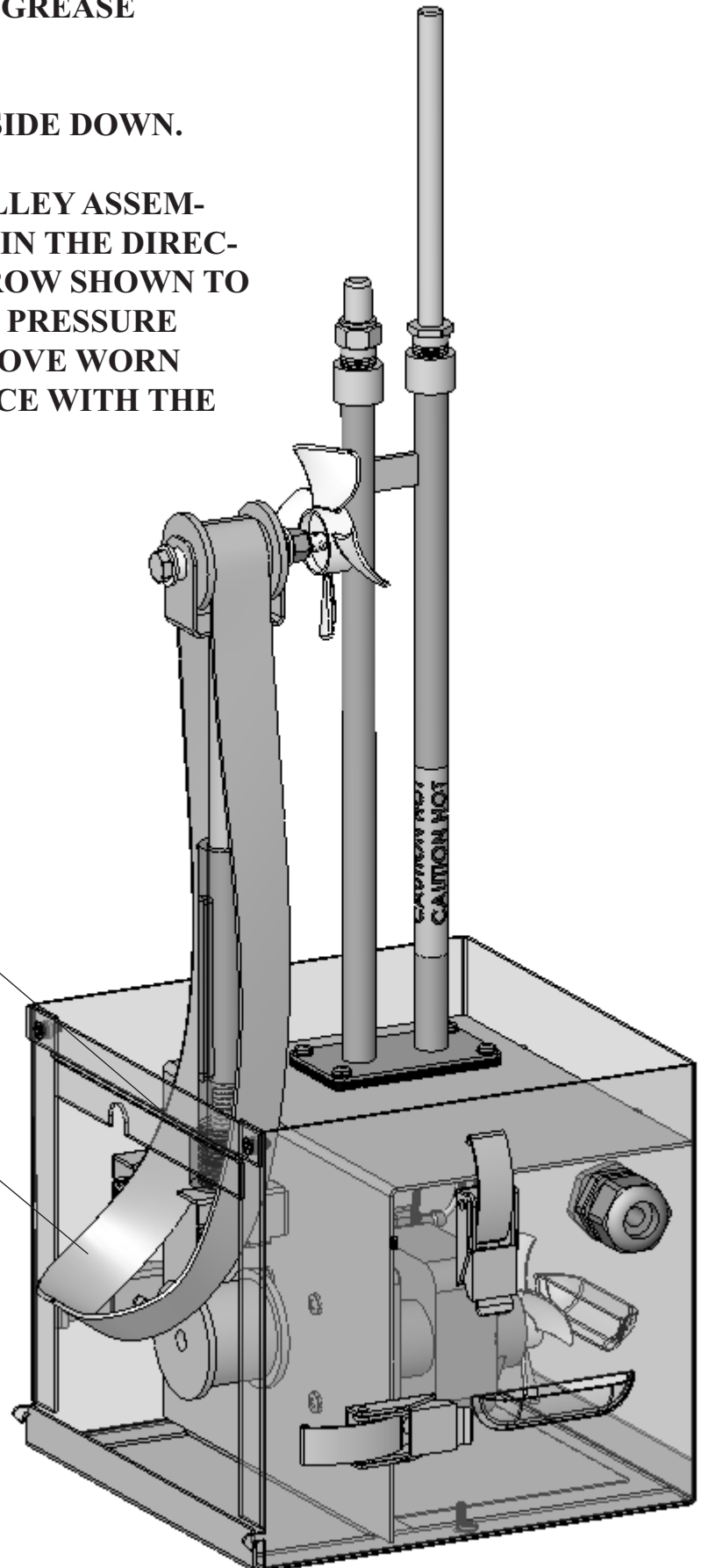
STEP ONE: REMOVE THE GREASE CONTAINER AND THE GREASE TROUGH.

STEP TWO: TIP THE UNIT UPSIDE DOWN.

STEP THREE: PUSH LOWER PULLEY ASSEMBLY DOWNWARD IN THE DIRECTION OF THE ARROW SHOWN TO RELEASE SPRING PRESSURE FROM BELT. REMOVE WORN BELT AND REPLACE WITH THE NEW BELT.

SPRING

BELT



**GROUND TO HEATER
MOUNT SCREW INSIDE
SS BODY COMPARTMENT**

