

Service & Support Solutions

GreaseShield® GS1850 PF Mechanical Grease Trap



Smart Grease Management

Features

- Automatic FOG & solids removal
- Self cleaning
- Magnetic baffle for biomediation
- PLC controlled
- Non restricted Vortex control device
- Reverse flow configuration
- Space saver running trap & sampling point
- Globally certified award-winning technology
- The only green certified grease trap in the world

The Kingspan GreaseShield is a mechanical grease trap that uses waste thermal energy to remove emulsified FOGs, particularly saturated animal fats before they solidify. GreaseShield removes and dewateres organic solid matter by a pre filter and optional internal automatic solids removal/transfer system.

Because biological degradation of organic matter in water is substantially prevented, BOD, COD, FOG and SS loadings are significantly reduced and it also prevents anaerobic foul smelling conditions caused by biological activity.

Applications

- › Pre-Rinse Sinks
- › Hood type dishwashers
- › Double bowl sinks
- › Conventional ovens

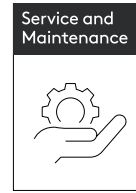
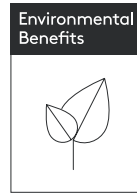
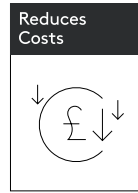
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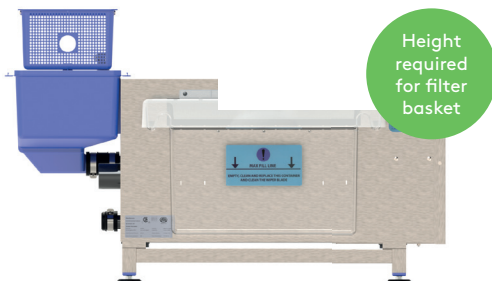
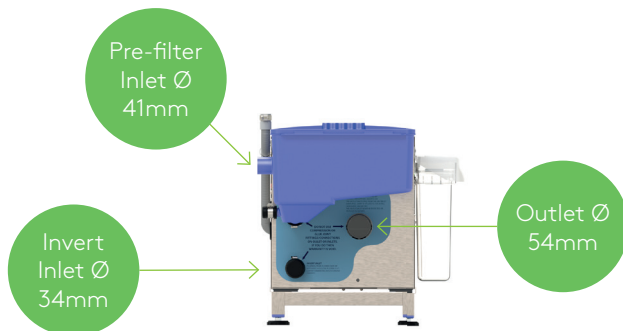
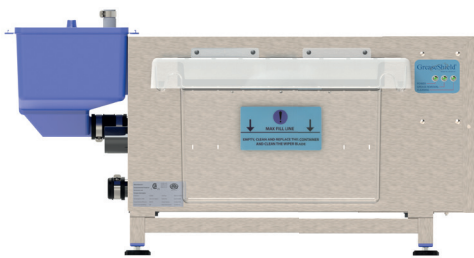
GreaseShield®

GS1850 PF

Mechanical Grease Trap



Dimensions



Specification

Plumbing Connections

Pre-filter Inlet	40mm
Inlet	40mm
Invert Inlet	32mm
Outlet	50mm
Decant Outlet	18mm
Hot Water Solenoid	22mm

Electrical Ratings

Voltage	230V
Frequency	50HZ
Current	0.49A

Standard Operational Times

Days of Operation	7 days a week
Hours of Operation	07.00 - 2.30

Note: Operational times should be adjusted to suit the needs of the kitchen

Average Power Consumption

15.8 W

Flow Rates & Certification

- Pro-Active Flow Rate -1.85 L/sec
- ASME Certification
- PDI Certification
- CSA Certification
- EN 1825 Certification



For more information on any of our products:

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