

ggm gastro
INTERNATIONAL

**Installation and operating
instructions**

**Grease separator
FASW20
FASW44
FASW132**



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1. General information

For reasons of clarity, this operating manual does not contain all the detailed information and can not cover every conceivable case of adjustment, operation or maintenance.

Should you require further information or problems occur that are not listed in the operating instructions, please contact our customer service with confidence. Changes that serve technical progress are reserved!

1.1. Notice Symbols



Gefahr

Direct hazard

Failure to comply with this warning will lead directly to death or serious injury.



Caution

Hazard with a low risk

Failure to comply with this warning may lead to moderate injuries.



Warning

Potential hazard

Failure to comply with this warning may lead to death or serious injury.

Important

Hazard with risk of damage to objects

Failure to comply with this warning will lead to damage to objects



Note

Useful information and instructions.

2. Important safety information

Planners, property owners, specialist companies and operators must then prove that all standards, guidelines, laws have been observed.

- Read the operating instructions completely and carefully.
- Keep the operating instructions and other valid documents with the grease separator. They must always be available at the place of use.
- Observe and respect local conditions, regulations and laws
- Abide by the system-related conditions and requirements of the system manufacturer or plant constructor
- The grease separator may only be used if it is in perfect condition.
- The generally prescribed electrical and mechanical protective devices must be provided.
- During assembly, electrical connection, commissioning, troubleshooting, debugging and maintenance, secure the assembly site and the premises to prevent unauthorized access.
- Make sure that all warning labels on the grease separator are complete and legible.
- This device is not intended for use by persons (including children) with limited physical or mental capabilities or without experience and prior knowledge, unless such persons have been instructed in the use of the device by a person responsible for their safety.
- Children are not allowed to play with the device.

2.1. General notes (excerpt of DIN EN 1825-2)

- Only waste water containing fats and oils of vegetable and animal origin may be discharged into the grease separator.
- Existing drainage pipes must be checked for a suitable connection height.
- The materials of the inlet and outlet pipes must comply with DIN EN 12056 and be resistant to waste water in accordance with DIN EN 1825-2. The required pipe cross-section depending on the nominal size of the separator must be observed.
- The wastewater is to be fed to the separator system in a free gradient. If the still water level of the separator is below the backflow level (see EN752-2), water must be drained using a lifting system.
- In order to prevent grease deposits in the supply lines to the grease separator, they must be laid with a gradient of at least 2% (1:50) and must be easy to clean.

2.2. Technical regulations to be observed:

- DIN 1986 drainage systems for buildings and properties, part 30. 100
- DIN EN 752 drainage systems outside of buildings. Part 1-7
- DIN EN 1825 separator systems for grease, part 2
- Draft DIN 4040, part 100
- DIN EN 12056 gravity drainage systems inside buildings, part 1-5
- DIN 1988 Technical rule for drinking water installations



Warning

The machine / system described in the operating instructions was built in accordance with the latest technology and is safe to operate. It corresponds to the applicable EU directives. Gefahr spots are secured according to the accident prevention regulations. However, danger can arise from the machine / system if it is used improperly by untrained personnel or for improper use. Danger to life, danger for the machine / system and danger for the efficient work of the machine can then arise.

2.3. Personnel

The grease separator may only be operated by qualified, instructed and trained personnel. These persons must know the relevant safety regulations in order to recognize and avoid possible dangers. The individual actions and qualifications can be found in Table 1 Qualification.



Danger

Untrained, unqualified or untrained personnel must not operate the machine / system!

The personnel for operation, maintenance and repair must have the appropriate qualifications for this work and be familiar with the installation, operation and maintenance instructions, in particular with regard to the instructions contained therein and the applicable regulations on occupational safety and accident prevention.

Table 1 Qualification

Actions	Qualification
Storage, operation, transport, cleaning, disposal	Trained personnel (see following note)
Commissioning assembly	Specialists or persons with appropriate qualifications
Installation, dismantling	Assembly specialists or persons with the appropriate qualifications
Maintenance	Assembly specialist or persons with corresponding qualifications
Repairing	Assembly specialists or persons with appropriate qualifications



Note

The owner must ensure that the personnel have been trained in the operation and understand the operating instructions.

2.4. Personal protective equipment

Protective equipment must be worn for all work in the vicinity of the grease separator.

- Protective clothing
- Safety shoes
- Protective gloves
- safety goggles

2.5. Foreseeable misuse

- The grease separator may only be operated by someone who has read and understood the operating manual.
- People who are under medication or other drugs are not allowed to operate or maintain the system or perform any other work on it.

3. Guarantee

See AGB gmgastro Katalog or go to our website: www.gmgastro.com

Unauthorized changes to the machine exclude any liability on the part of the manufacturer for any resulting damage. If the machine is operated improperly, not as intended or by untrained personnel, the following dangers may arise:

- Danger to life
- Danger to the machine and other assets of the owner,
- Danger to the efficient work of the machine

To assert warranty claims, the products must be properly connected and operated and used in accordance with the data sheets. A prerequisite is a fully completed operating diary, which can be requested from gmgastro in the event of a warranty claim. The operating log is part of this document, the maintenance plan must be created by the operator.

4. Delivery, transport, storage

Securitynote:

Warning: Suspended loads

- Protective equipment must be worn for all work in the vicinity of the grease separator, see 2.4 Personal protective equipment,
- Never step under a suspended load.
- It must be ensured that nobody is under a suspended load.

Delivery

Every grease separator leaves our factory in a mechanically perfect condition. It is recommended to transport the grease separator in its original packaging to the installation site.

Check delivery

- Check the packaging for transport damage. Any damage must be noted in the cargo register.
- Check whether the delivery is complete.

Unpacking



Warning

When removing the transport packaging, there is a risk of damage from sharp edges, nails, staples, splinters, etc.

- Carefully unpack the grease separator.
- Check the grease separator for obvious transport damage.
- Do not remove the packaging until shortly before installation.
- Protective equipment must be worn for all work in the vicinity of the grease separator, see 2.2 Personal protective equipment

Transport

Securitynote:

Caution: Careless loading or unloading can damage the grease separator.

- Carry out loading or unloading carefully.
- Use lifting equipment suitable for the load.
- Observe the transport arrows on the packaging.
- The packaging serves only as transport protection and must not be used for lifting.

Storage

- Store the grease separator in the original packaging in a dry, dust-free place that is protected from weather effects.
- Avoid extreme heat or cold.

5. Description

5.1. Grease separator FASW132

Grease separator for mobile rinsing facilities

The grease separators for mobile rinsing facilities are intended for use under the following conditions:

- Connection of a commercial dishwasher with a maximum water requirement of 5 liters per wash cycle and a wash time of at least 1 minute.
- In addition to a dishwasher, connection to at most one device for pre-washing the dishes and brief operation

A grease trap is used wherever greasy wastewater is to be expected. The grease separator separates fats, oils and sludge from the wastewater.

5.2. Specifications of the grease separator

Type FASW20 - For drawings and details, see licneces from page 11

Sludge trap	10 Liter
Grease separation capacity	20 Liter
Certificate	Z-54.6-224-
Outer dimensions (wdxh in mm)	655 x 340 x 316
Weight	20kg

Typ FASW44 - For drawings and details, see licneces from page 15

Sludge trap	16 Liter
Grease separation capacity	44 Liter
Certificate	Z-54.6-339-
Outer dimensions (wdxh in mm)	730 x 413 x 409
Weight	35kg

Typ FASW132 - For drawings and details, see licneces from page 20

Sludge trap	52 Liter
Grease separation capacity	132 Liter
Certificate	Z-54.6-340-
Outer dimensions (wdxh in mm)	900 x 540 x 629
Weight	60kg

5.3. Intended Use

The separator system is intended exclusively for the separation of saponifiable oils and fats of vegetable and animal origin. Any use going beyond this is considered improper. The manufacturer is not liable for any resulting damage; the user alone bears the risk!

Animal and vegetable oils and fats must not be discharged into public waste disposal facilities or waters, as they cause cross-sectional constrictions and blockages in the disposal lines when cold. Furthermore, after a short decomposition time, fatty acids are formed, which lead to unpleasant odors and attack pipes and structures in the drainage system. The solidified layer of fat on the surface of the water also inhibits the necessary oxygen supply in waters and sewage treatment plants. In addition, DIN1986 Part 1 requires the retention of harmful substances. For these reasons, grease separator systems must be provided that must be disposed of accordingly. The temperature in the separator should be as low as possible. With an increase of 10 ° C the separation efficiency is halved.

Compliance with the operating, maintenance and repair conditions prescribed by the manufacturer is also part of the intended use

6. Installation / Operation

See licneces from page 11.

6.1. Zusätzliche Wartung

Wöchentlich Lippendichtung auf Beschädigung prüfen und ggf ersetzen.

Wir empfehlen generell nach max 3 Jahren die Dichtung zu erneuern. Nur original Ersatzdichtung von ggmastro verwenden

Anleitung Dichtungstausch:

Alte Dichtung abziehen / entfernen

Neue Dichtung gemäß Bildanleitung siehe unten anbringen.

6.2. Additional maintenance

Check the lip seal every week for damage and replace if necessary.

We generally recommend replacing the seal after a maximum of 3 years. Use only original replacement seals from ggmastro Instructions for replacing seals:

Pull off / remove old seal

Attach a new seal according to the pictures below



Apply the enclosed silicone all around the entire edge



Put the lip seal on the edge all the way to the around and to the starting point



Cut off at the overlap point



Remove excess silicone, put the cover back on firmly and close the quick-release fasteners

7. Regulations / rules

If the machine is operated outside of Germany, the safety regulations in the country of use are also relevant.

Relevant regulations and rules must be observed:

- Accident prevention regulations
- Other generally recognized safety, occupational medicine and road traffic regulations

Important

Observe the rules for safe and professional work

In addition to the operating instructions and the accident prevention regulations applicable in the country of use and at the place of use, the recognized technical rules for safe and professional work must also be observed.

The permissible loads on the grease separator system must not be exceeded!!

After filling up with fresh water, the device can be put into operation. Only wastewater with vegetable and animal fats or oils may be fed into the grease trap. (A mixing of fats from grease separators with other organic fats, e.g. from deep fryers, is strictly prohibited.)

The fat that has accumulated must be skimmed off daily, collected in an odor-proof container and properly disposed of - proper function through timely fat removal.

7.1. Foreseeable misuse

The grease separator may only be operated by someone who has read and understood the operating manual. People who are under medication or other drugs are not allowed to operate or maintain the system or carry out other activities on it.

7.2. Liability

With the machine acceptance, the operator confirms that the supplier has fulfilled all due diligence obligations within the scope of what is possible and reasonable.

We are liable for defects in the delivery according to the conditions agreed in the order confirmation.

The rectification of defects may only be carried out by qualified personnel.

Our liability is limited to damage caused by normal use.

We are not liable for security deficiencies that are not yet recognizable according to the current state of technology.

7.3. Recommendation

- Components and accessories are designed exclusively for this product.
- When purchasing spare or wear parts, only original parts are to be used.
- We expressly point out that parts and accessories not supplied by us have not been tested and approved by us. The installation and / or use of such products can negatively affect the system's structural properties and thereby impair active and / or passive operational safety.

The following excludes our liability for consequences::

7.4. Violations

- against safety instructions
- against the information on special dangers,
- against the prohibition of unauthorized conversions and changes.
-

If damage occurs within the guarantee period, the cause of which is doubtful and for which you would like to assert guarantee claims, we ask you to notify ggm gastro immediately and to await further instructions.

Until the cause has been clarified or we have approved it, the separator system must be left in the state in which it was left due to the damage.

Regardless of this, you must first secure the scene of the accident in order to avoid consequential damage.

Prohibition of unauthorized changes and modifications:

The machine may - without our consent - be changed neither structurally nor in terms of safety. Any unauthorized change in this sense excludes any liability on our part.

7.5. Hazards arising from the product

- Danger of slipping when emptying the system

During cleaning work, fatty liquids and / or fat can wet the floor. This creates a risk of slipping. Immediately remove any leaked liquid and / or fat and wear suitable footwear.

- Risk of infection in contact with sewage

The wastewater contains bacteria. There is a risk of infection if it comes into contact with mucous membranes, eyes, wounds or if it gets into the body. Immediately clean body parts that have come into contact with waste water, change contaminated clothing. Wear personal protective equipment.

8. Decommissioning / shutdown / storage

- The machine must be cleaned before storage
- Bare surfaces of machine components must be treated with corrosion protection.
- The transport locks must be attached. Movable machine parts are to be fixed
- The grease separator and its components must be stored in a dry, evenly air-conditioned room, never outdoors
- The required floor load capacity according to the weights of the machine components and individual parts must be observed

9. Operation log

Grease separator series FASW132

The dates and results of the self-checks, maintenance and inspections carried out, the disposal of removed ingredients (filing of the disposal evidence from the disposal company) as well as the elimination of any deficiencies are to be documented in the operating log. The operating log and test reports are to be kept by the operator and, upon request, shown to the locally responsible supervisory authorities or the operators of the municipal sewage systems.



Note

The timely and regular emptying, cleaning and maintenance of the grease separator system guarantees perfect functioning.

Important

Emptying and cleaning intervals

Kitchen fats and oils form fatty acids within a very short time, which must not get into the sewage system. Accordingly the emptying and cleaning intervals are to be determined so that the storage capacity of the separator and the sludge trap is not exceeded.

Unless otherwise required by ordinances and other requirements, cleaning and maintenance must be carried out in accordance with the operating instructions.

Maintenance must be carried out by qualified professionals.

Operation log

Grease separator type FASW132-1/2/3

Commissioning company:

Date:



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