Grease Guardian®

Sustainable Grease Management

2026

Automatic Grease Management Solutions



www.greaseguardian.com

The Grease Guardian® Range

Grease Guardian® Automatic Removal Units

Grease Guardian® BIO

Marine Guardian®

Coffee Guardian



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 (FME) exports its products and services worldwide; constantly evolving its technologies to suit the diverse and demanding international marketplace.

Established in the early 1970s, FME is internationally recognised for the design, manufacture, installation, and servicing of advanced grease management technologies.

Today, Grease Guardian® stands as a global success in drainage and grease management, with close to 40,000 installations worldwide.

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



CROKE PARK STADIUM
DUBLIN



ONE BANGKOK
THAILAND

AND THOUSANDS OF UNITS ALL AROUND THE WORLD

BURGER KING · KFC · Hilton · IHG HOTELS & RESORTS · Pizza Hut · TACO BELL · Chick-fil-A · Walmart · GUINNESS STOREHOUSE · ALDI · EMIRATES STADIUM · CAFFÈ NERO · TESCO · Jumeirah EMIRATES TOWERS · TD GARDEN · SPAR · CHANGI airport singapore · HARVARD · Carrefour · PARIS AÉROPORT · THE EMPIRE STATE BUILDING · TEXACO · FOUR SEASONS HOTELS AND RESORTS · Uber · applegreen · GRAND CENTRAL · CHIPOTLE MEXICAN GRILL

Solutions that Fit Every Kitchen

Grease Guardian®
Sustainable Grease Management

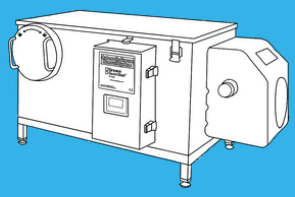
We are the Leading Manufacturer of Automatic Grease Removal Devices

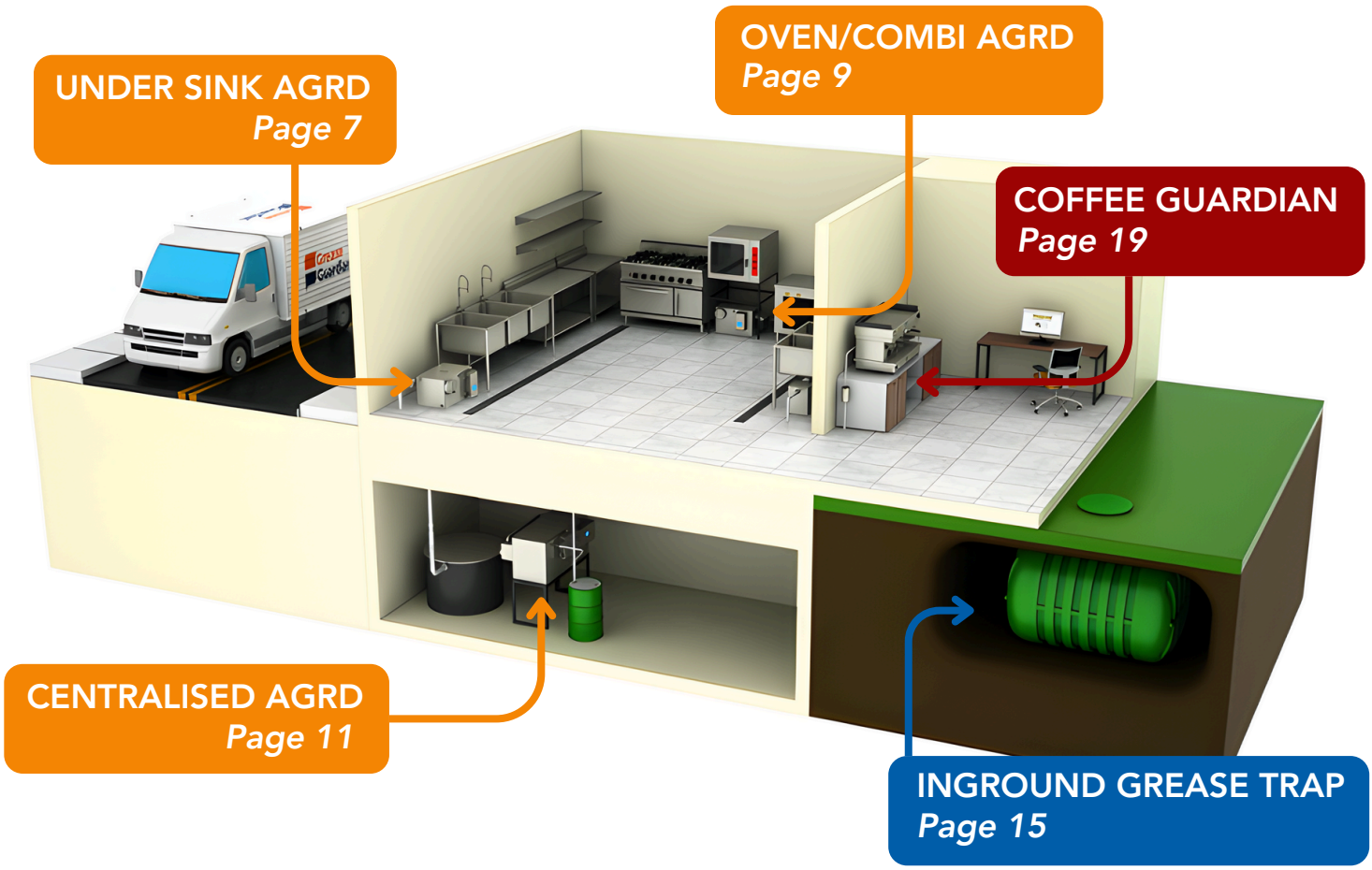
Grease Guardian Automatic Grease Removal Devices (AGRDs) are engineered to suit kitchens of every size. From cafés to large-scale commercial operations. Each system helps reduce maintenance, ensure compliance, and support more sustainable operations. Whatever your setup, there's a Grease Guardian solution designed for you.

158K
HAPPY REVIEWS

58
COUNTRIES TRUST US

3000
TONNES OF GREASE RECOVERED
(Per Annum)

38,000

AGRDs INSTALLED WORLDWIDE



Which Grease Guardian® System is Right For You

At Grease Guardian®, every establishment has unique requirements. Selecting the right system ensures maximum efficiency, minimal maintenance, and compliance with local regulations.

Use the guide below to see which system is best suited for your kitchen setup.

Sizing By Fixture

FIXTURE	RECOMMENDED SYSTEM
Single Bay Sink	GGX15
Double Bay Sink	GGX25
Triple Bay Sink	GGX35
Steam / Combi Oven	GGX7 (C)
Wok Station	GGX25
Multiple Fixtures	Centralised Range

PRO TIP
For compact kitchens, the D Series offers a front-access grease container - ideal for limited space.

INSTANT SIZING GUIDE

SCAN ME

Please note these are general guidelines - consult our experts to choose the right Grease Guardian system for your establishment.

Grease Guardian® Models

GGX7C (Combi)
0.5 l/s

PRO



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



GGX15 - 25
1 l/s to 1.58 l/s

PRO



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

Fats, oils, and grease (FOG) are lighter than water, so they naturally rise to the surface and become 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
2.21 l/s	3.15 l/s to 7.91 l/s	10 l/s
PRO	PRO	PRO

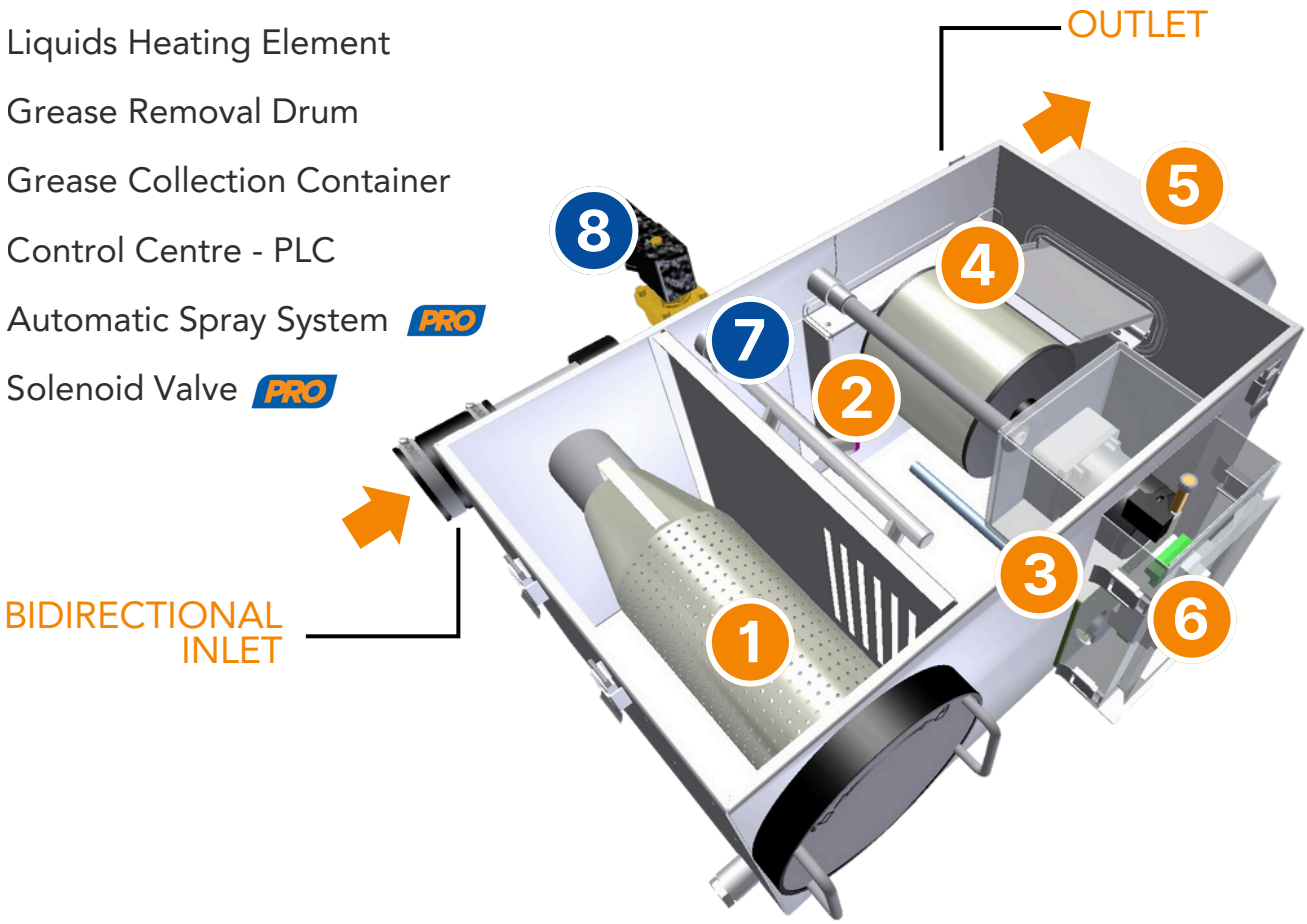






Grease Guardian® Features

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

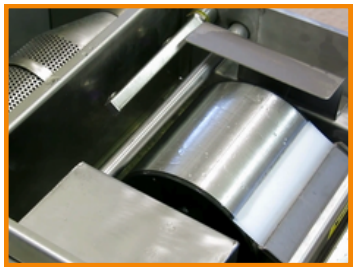
- Automatic Spray System
- Action Button
- Audio Alarm
- Monthly Clean Cycle
- Forced Skim Feature



Grease Collection Container:
Positioned at the side of the unit for easy access.



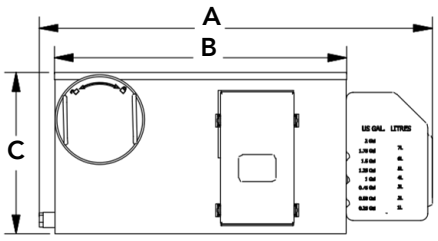
Food Strainer Basket:
The food strainer basket sits above the water level, allowing solids to drain and is accessible from the front.

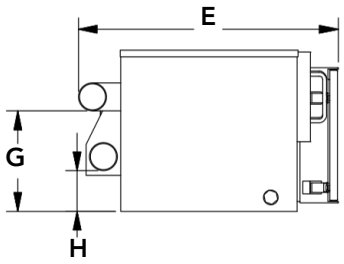


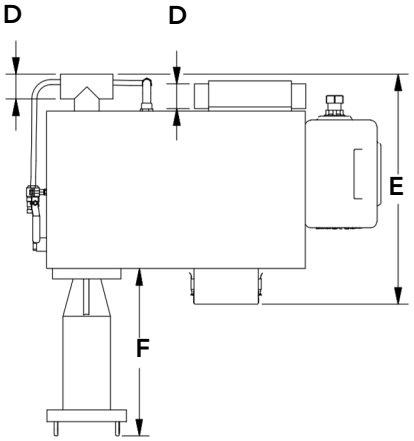
Skimming Mechanism:
Grease is collected from wastewater by an oleophilic skimming drum and wiper blade.

Configuration

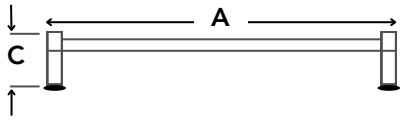
X Series Configuration







X Series Frame



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**.



Automatic Grease Removal Devices

X SERIES

UNDER OVEN / COMBI PRO



Product Features

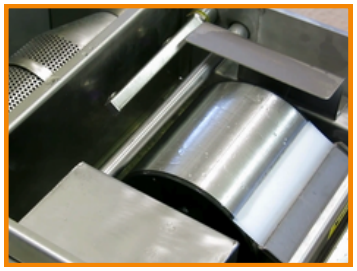
- Traps grease and food waste
- Automatically removes grease
- Reduced pump out requirements
- Durable stainless steel construction
- Easy installation and low maintenance
- Point-of-source drain protection
- Fits under most ovens
- Recyclable waste collection
- Pre-programmed digital controls
- Internationally 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



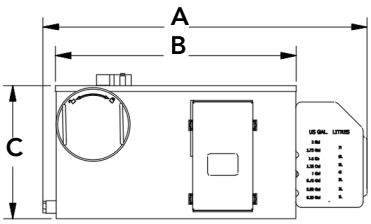
Compact Design:
Fits under steam, combi ovens and wok stations.

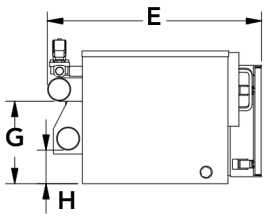


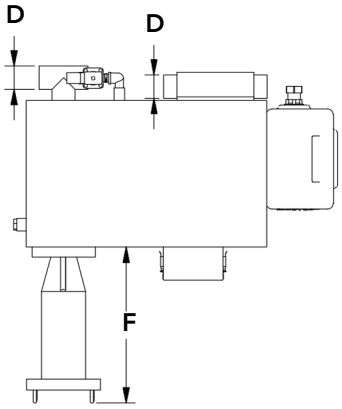
Skimming Mechanism:
Grease is collected from wastewater by an oleophilic skimming drum and wiper blade.

Configuration

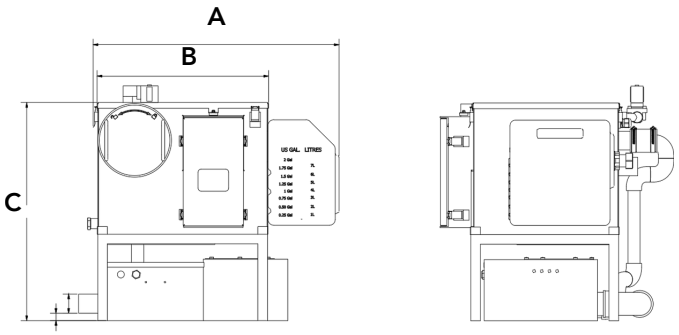
X Series Under Oven/Combi Configuration







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	599	48	539	405	59	412	0.5 l/s	PRO
GGX15(C)	842	623	377	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

La Dolce Vita Pizzeria Prep Centre faced repeated pump station damage caused by an outdated grease system. Installing two Grease Guardian® AGRDs resolved the issue and improved reliability.

SCAN ME

Automatic Grease Removal Devices

X SERIES

BASEMENT / CENTRALISED PRO



Product Features

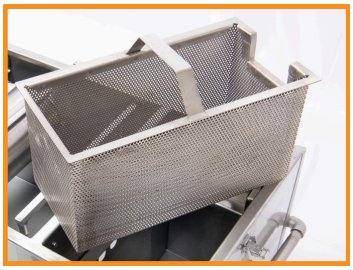
- Traps grease and food waste
- Automatically removes grease
- Reduces pump out requirements
- Durable stainless steel construction
- Easy installation and low maintenance
- Ideal for basement installation
- Suitable from 3.15 to 20 l/s flow
- Recyclable waste collection
- Pre-programmed digital controls
- 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
- Forced Skim Feature



Grease Collection Container:
Recovered grease is discharged into a collection barrel with a dolly for easy movement and a high-level alarm for safe, convenient maintenance.



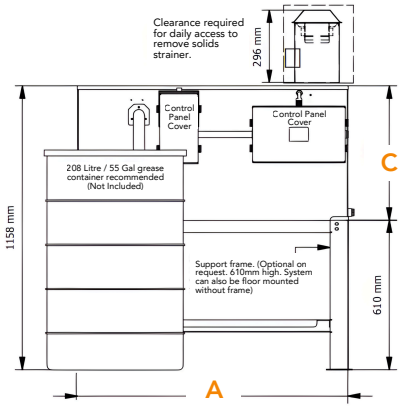
Food Strainer Basket:
The hinged lid provides easy access to the food strainer basket. Tilt Basket Strainer (FGST50) is also available.

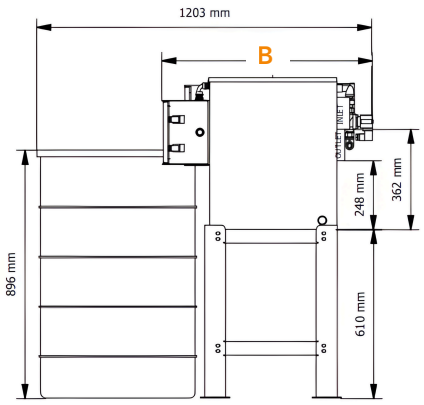


Skimming Mechanism:
Grease is collected from wastewater by an oleophilic skimming drum and wiper blade.

Configuration

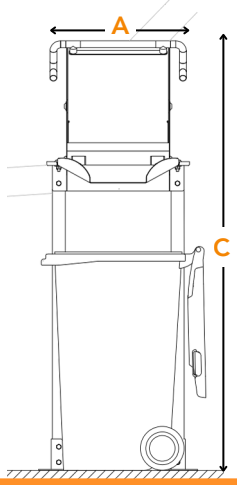
X Series Centralised Configuration





Optional - Tilt Basket Food Strainer

FGST30 / FGST50



For More Details See Page 18

Four Stage Operation System

Waste enters the Grease Guardian® through the rear inlet, where food waste is screened by an internal basket (IS) or pre-screen (FGST50). Optional pump removal (AST) handles incidental solids. Grease and water separate naturally - clean water exits under a baffle to drain, while a timed cycle heats, liquefies, and skims grease into an external container for recycling.

Model	Length (A)	Width (B)	Height (C)	Inlet/ Outlet Ø	Flow Rate	
D5	1396	712	597	115	3.50 l/s	
GGX50 IS	1000	613	504	90	3.15 l/s	
GGX75 IS	1100	756	548	115	4.75 l/s	PRO
GGX75 AST	1100	800	548	115	4.75 l/s	PRO
GGX125 IS	1500	756	624	115	7.91 l/s	PRO
GGX125 AST	1500	802	624	115	7.91 l/s	PRO
GGX150	1508	878	936	115	10 l/s	PRO
FGST30	529	934	1493	115	6.4 l/s	
FGST50	679	934	1650	115	10 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.

Case Study

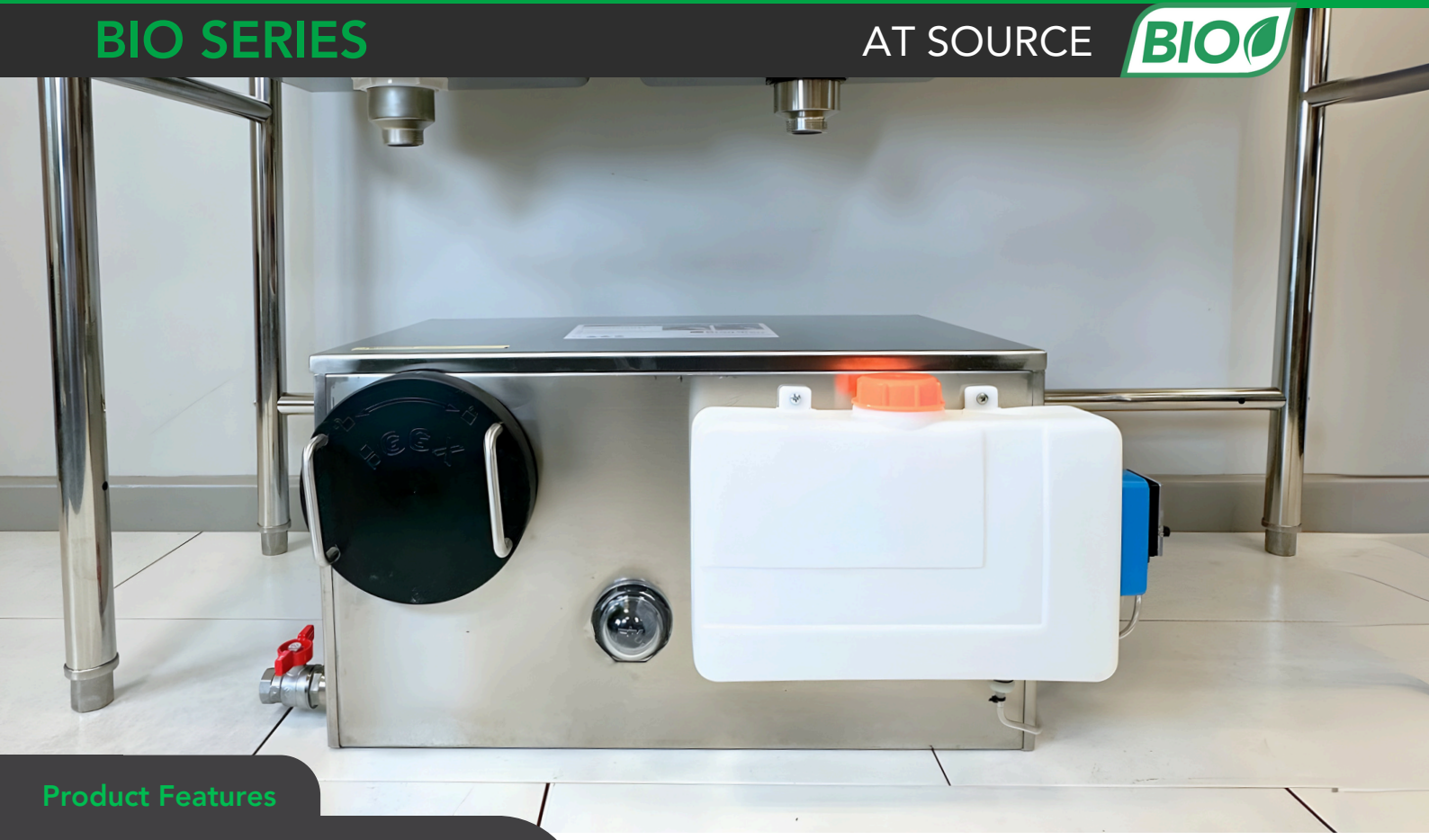
Harvard University's Science and Engineering Complex faced frequent failures with an outdated grease system. Grease Guardian® installed multiple centralised and at-source AGRDs, improving reliability and greatly reducing maintenance.

SCAN ME

Automatic Dosing Devices

BIO SERIES

AT SOURCE BIO



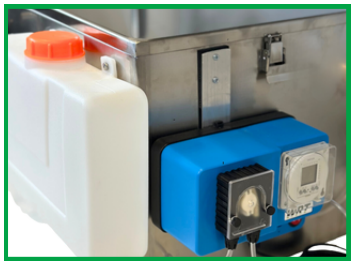
Product Features

- 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
- Internationally tested and certified
- 3mm solid filtration included
- Inspection window indicates when the grease trap needs emptied

Dosing Solution BIO

- 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.



Automatic Dosing Timer:
An integrated automatic timer draws solution from the front dosing container and administers it into the main tank at set intervals



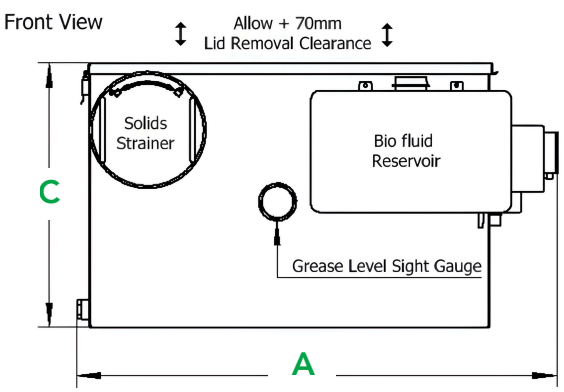
Food Strainer Basket:
The food strainer basket sits above the water level, allowing solids to drain and is accessible from the front.

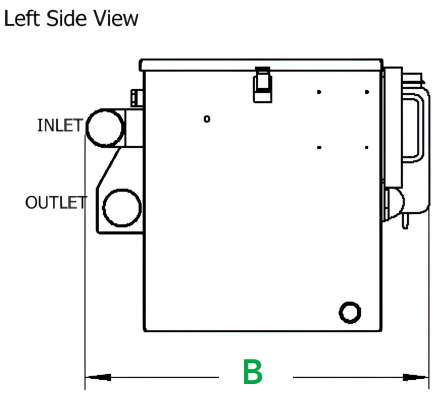


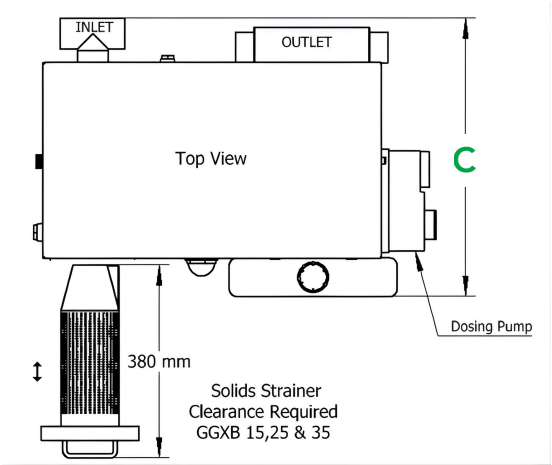
Inspection Window:
Indicates when the grease trap needs pumped out / emptied.

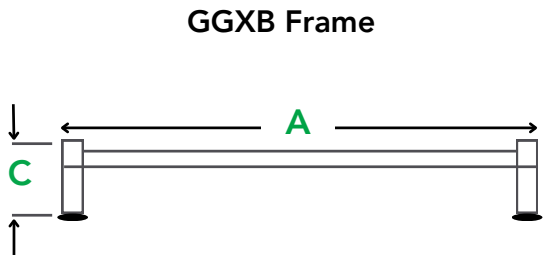
Configuration

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 Ø	Flow Rate
GGXB-15	755	547	356/456	60	1 l/s
GGXB-25	790	547	435/535	60	1.58 l/s
GGXB-35	1005	565	435/535	89	2.21 l/s
GT100 BIO	895	617	531/ N/A	38/48	1 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



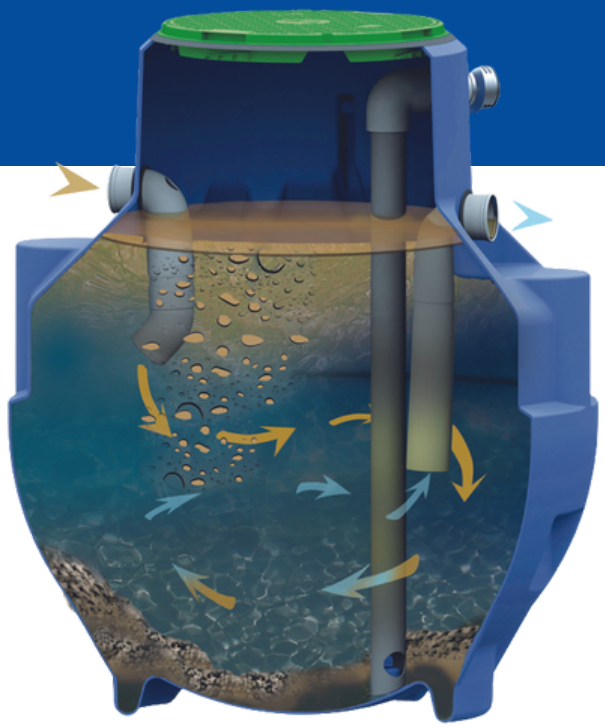
At Grease Guardian, every facility operates differently. From large-scale operations to specialised sites, our high-performance grease management systems are engineered to meet your exact requirements.

Designed for demanding environments, each system delivers reliable performance and full compliance with environmental standards.

Here's a brief overview of our solutions for high-volume applications:

Inground Grease Traps

Certified to EN1825 Standard



- Flow Rate: 1 - 20 l/s
- Manufactured according to EN1825-1/2 Standard
- Heavy Duty Polyethylene Construction
- Variable Invert Levels
- Watertight Design
- Low Maintenance

Centralised AGRDs

- Flow Rate: 3.15 - 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
- No Civil Works Required



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 ME

Explore Our Marine Range

Discover the Marine Guardian range - specialised grease management systems engineered for reliable and efficient operation aboard marine vessels.
Visit our website to learn more.



Grease Guardian® Accessories



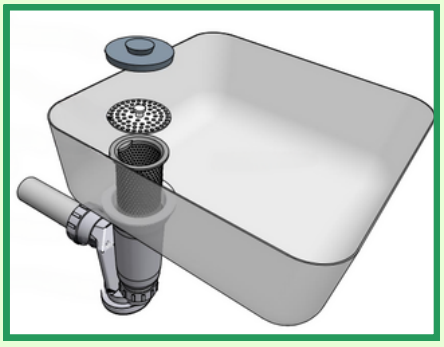
FGST1 (3 IN 1) SINK STRAINER

- Plug Strainer
- Basket Strainer
- Permanent Strainer Installed in sink
- Stainless Steel Fabrication
- 440gr Capacity with 3mm Diameter Perforations

VIEW PRODUCT

SCAN ME

DRAWING



NEW



GGCPK CARE PACK

- Extends Pump Out Intervals
- Continuous Grease Digestion
- Powerful Odour Control
- Maintains Unit Efficiency
- Boosts Bacterial Activity

VIEW PRODUCT

SCAN ME

Includes:

- **Deodorising Spray**

A fast-acting solution that traps and neutralises odours in the main tank.

- **Bio Accelerator Solution**

Provides continuous bacterial activity, digesting grease over time.

- **Bio Release Sachets**

Shocks and stimulates the growth of grease-digesting bacteria, creating optimal aerobic conditions.



FGSS1 SINK SCRE

- Sits in Sink Bow
- Range of Sizes Radii for any Si
- Protects Draina
- Stainless Steel
- Food Waste ca

VIEW PRODU

SCAN ME

Sink Screen Model
FGSS0
FGSS2
FGSS3
FGSS4
FGSS5



EN

wl
and Corner
nk
age System
Fabrication
n be Recycled

UCT

Size (mm)
400X400
500X400
500X500
600X450
600X500



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 & 23KG capacity

VIEW PRODUCT

SCAN ME



FGST30 / FGST50 TILT SOLIDS SCREEN

- Suitable for Centralised Installation
- Easy Empty (Tilt Feature)
- Ideal for Basement Installation
- Can be Used with GGX75, GGX125 and GGX150 (FGST50)
- 30 and 50 Litre Capacity

VIEW SPEC SHEETS

SCAN ME

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.

Coffee Guardian™

Coffee Sediment Traps



Product Features

- Installed under sink and/or coffee machine
- Traps coffee grounds and sediment
- Range of capacity options: 0.6, 4 & 8 litres
- Compact design
- Prevents blockages
- Reduces drain jetting costs
- Durable stainless steel construction
- Easy installation and low maintenance

CGST2: Industrial Coffee Machine Filter Attachment



The **CGST2** uses an ultra-fine mesh to filter coffee grounds from backwash prior to drainage. Installation is simple with provided fittings and 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.

Model	Length (A)	Height (B)	Inlet/ Outlet (C) Ø	Width (D)	Min. Clearance (E)	Strainer Capacity Litres	Invert Level
CGST2	150	251	16/20	N/A	135	0.6	235/35
CGST4	255	354	50	255	200	4	282/57
CGST8	305	405	60	305	300	8	310/225

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

Coffee Guardian™

Accademia Italiana Maestri del Caffè APPROVED AICAF

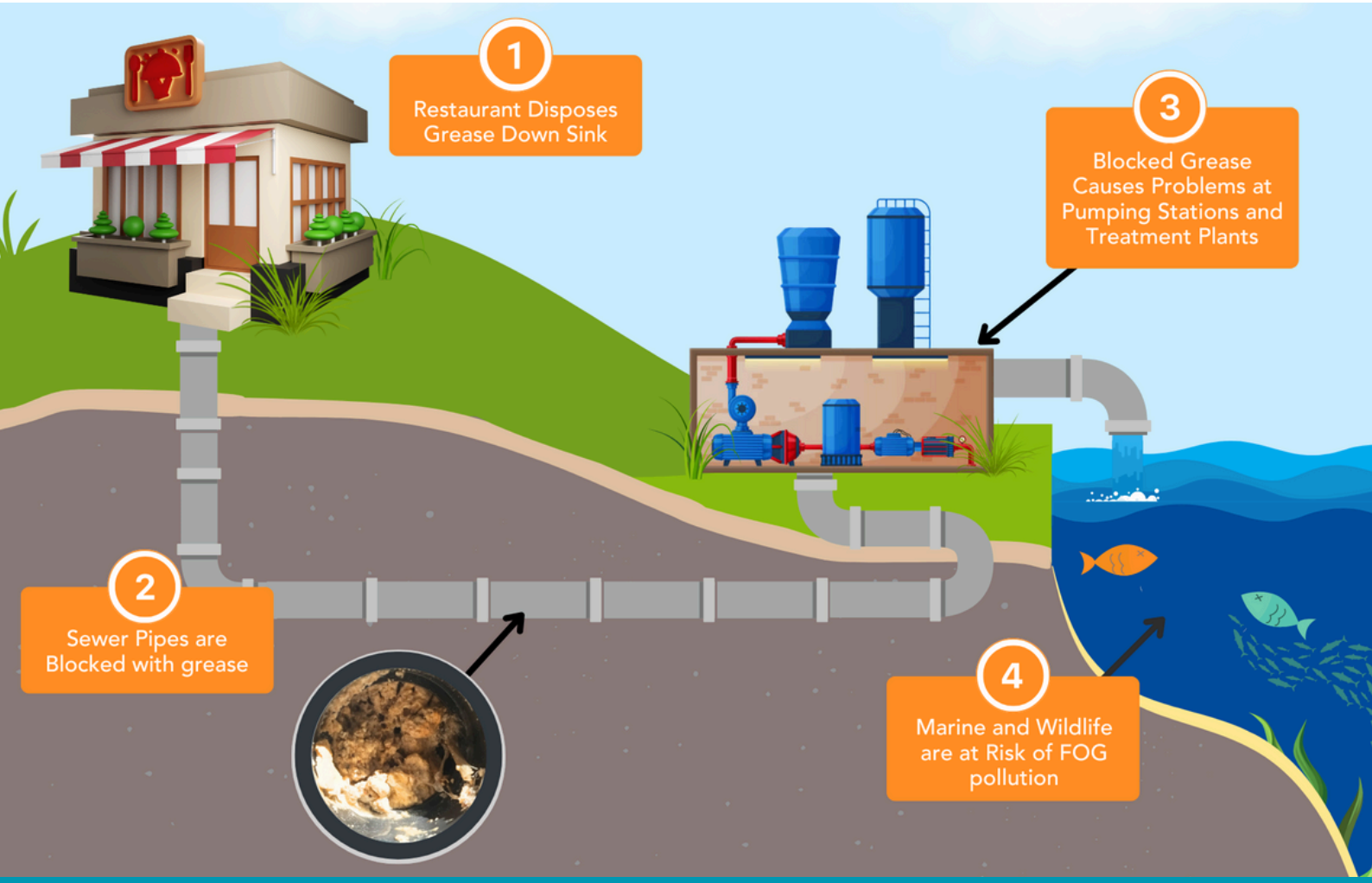
AICAF ACCADEMIA ITALIANA MAESTRI E SOMMELIER DEL CAFFÈ

SCAN ME

Why Trap Grease?

Nearly half a million tonnes of fats, oils, and grease (FOG) enter the UK and Ireland's sewers each year. This build-up clings to pipe walls, causes blockages, and leads to costly damage at wastewater treatment plants. When FOG reaches natural waterways, it also harms the environment.

Cities worldwide now enforce strict FOG regulations, and non-compliant businesses can face significant penalties. Installing Grease Traps or Automatic Grease Removal Devices (AGRDs) helps commercial kitchens capture FOG at the source, ensuring compliance, reducing maintenance costs, and protecting the environment.



FATBERGS - A Growing Threat

Fatbergs are a serious consequence of unmanaged FOG. They form when fats, oils, grease, and items like wet wipes harden in sewer pipes, eventually restricting flow and causing costly blockages.

These masses also increase the risk of wastewater flooding streets, businesses, and waterways, emphasising the need for effective FOG management in commercial kitchens.



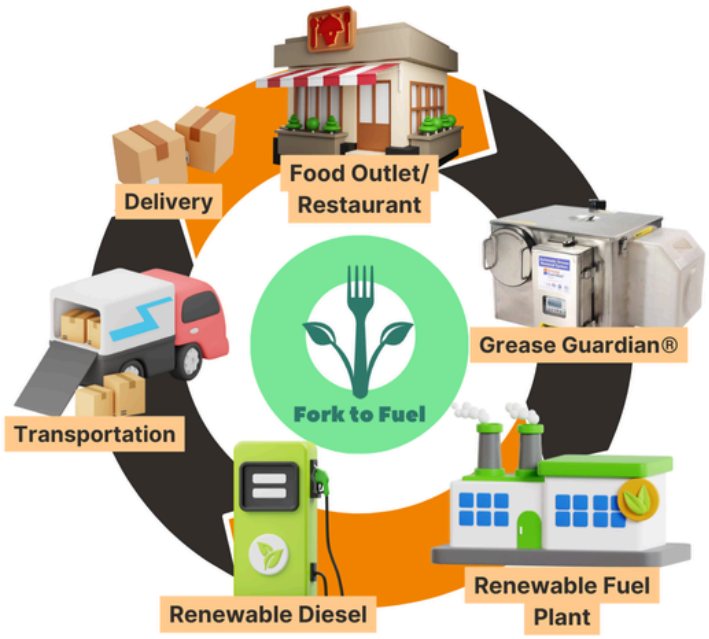
DID YOU KNOW?

(Thames Water 2025)

In October 2025, a 100-tonne fatberg was discovered in West London, stretching 125 metres - roughly the weight of eight double-decker buses!

Renewable Fuels from Grease

Fork to Fuel Diagram



Fork-to-Fuel is a business initiative focused on addressing environmental and economic challenges.

It recognises how FOG collected by our AGRDs 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 ME

Pump Less, Save More

SCAN ME

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

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

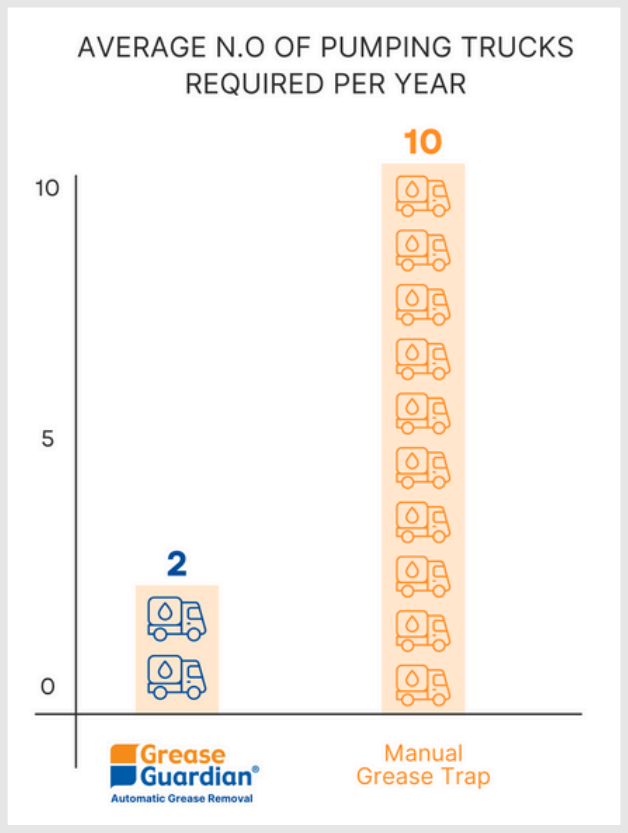
Higher Savings

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.**



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.**

FME

WATER | PUMPING | ENGINEERING

FME's corporate vision is to be a company that continuously inspires, innovates and excels at everything it does.

INNOVATION

FM Environmental Ltd. (FME) 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.

5 YEAR
ANTI - PERFORATION
WARRANTY

Grease Guardian® stainless steel tanks are built for long-term performance in demanding environments. Each unit is protected by a 5-Year Anti-Perforation Warranty, providing assurance that the tank will remain structurally sound and free from corrosion-related leaks.

This warranty reflects our commitment to quality engineering, ensuring durable, reliable operation year after year.

Grease Guardian®

Sustainable Grease Management

FME

* Please consult Grease Guardian for specific models tested, certified and/or listed by these organisations.

Grease Guardian®, FM Environmental Ltd Patents

4453898, 5037932, 10280096, 10399869

Grease Guardian® is a Registered Trademark of FM Environmental Ltd (FME)

www.greaseguardian.com

Manufacturers

FM Environmental Ltd.
Greenbank Industrial Estate
Newry BT34 2QX
Northern Ireland

T: +44(0)28 302 66616
E: sales@greaseguardian.com
W: www.fmewater.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
W: www.greaseguardianusa.com