

## GGM Gastro FSP20

# GGM Gastro FSP20 Grease Separator

Model: FSP20 | User Manual

## INTRODUCTION

The GGM Gastro FSP20 Grease Separator is an essential device for commercial kitchens and food processing establishments. It is designed to effectively prevent costly blockages in wastewater pipes caused by fats and oils. This model has a total capacity of 20 liters and is suitable for handling wastewater from up to 50 meal portions per day. Constructed from high-quality AISI 304 stainless steel with a material thickness of 2 mm, it ensures durability, hygiene, and compliance with DIN 4040-100 and DIN EN 1825 standards.

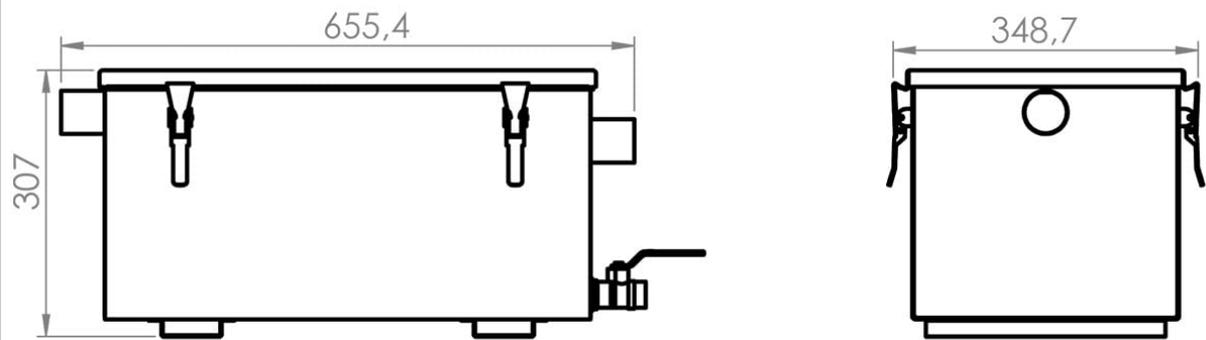
## 1. SETUP AND INSTALLATION

The FSP20 Grease Separator is designed for mobile installation, offering flexibility in placement. It should be installed in frost-protected areas to ensure optimal performance and prevent damage.

- **Placement:** Position the separator on a stable, level surface in a location that allows easy access for connection and maintenance. Ensure the area is protected from freezing temperatures.
- **Connections:** The unit features an extra-large inlet and outlet with a diameter of DN 50 mm. Connect the wastewater line from your kitchen sink or other washing facilities to the inlet. Connect the outlet to the main drainage system. Ensure all connections are secure and leak-proof.
- **Ball Valve:** The integrated ball valve is located at the bottom for easy draining. Ensure it is accessible for future maintenance.



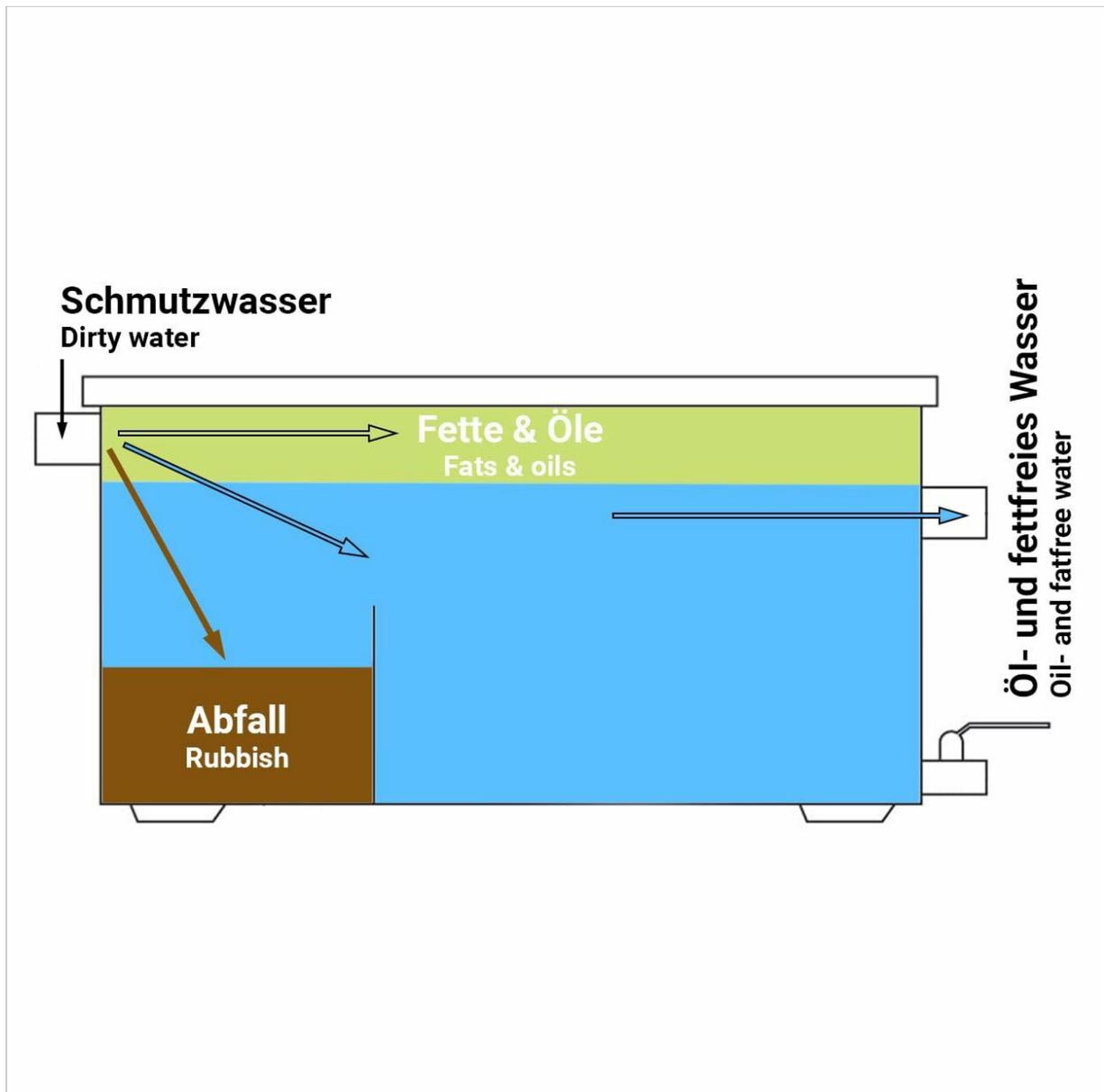
**Figure 1:** Overall view of the GGM Gastro FSP20 Grease Separator, showing its external dimensions (approximately 655mm length, 340mm width, 316mm height) and the position of the inlet/outlet and drain valve.



**Figure 2:** Technical drawing illustrating the precise dimensions of the FSP20 Grease Separator, including length (655.4mm), width (348.7mm), and height (307mm), providing detailed measurements for installation planning.

## 2. OPERATING PRINCIPLE

The GGM Gastro FSP20 Grease Separator operates on the principle of gravity separation, utilizing the density difference between water, fats/oils, and solid waste. Wastewater enters the separator, where heavier solid particles (rubbish) settle at the bottom, and lighter fats and oils float to the surface, forming a distinct layer. The treated, fat-free water then flows out of the unit, protecting your drainage system.

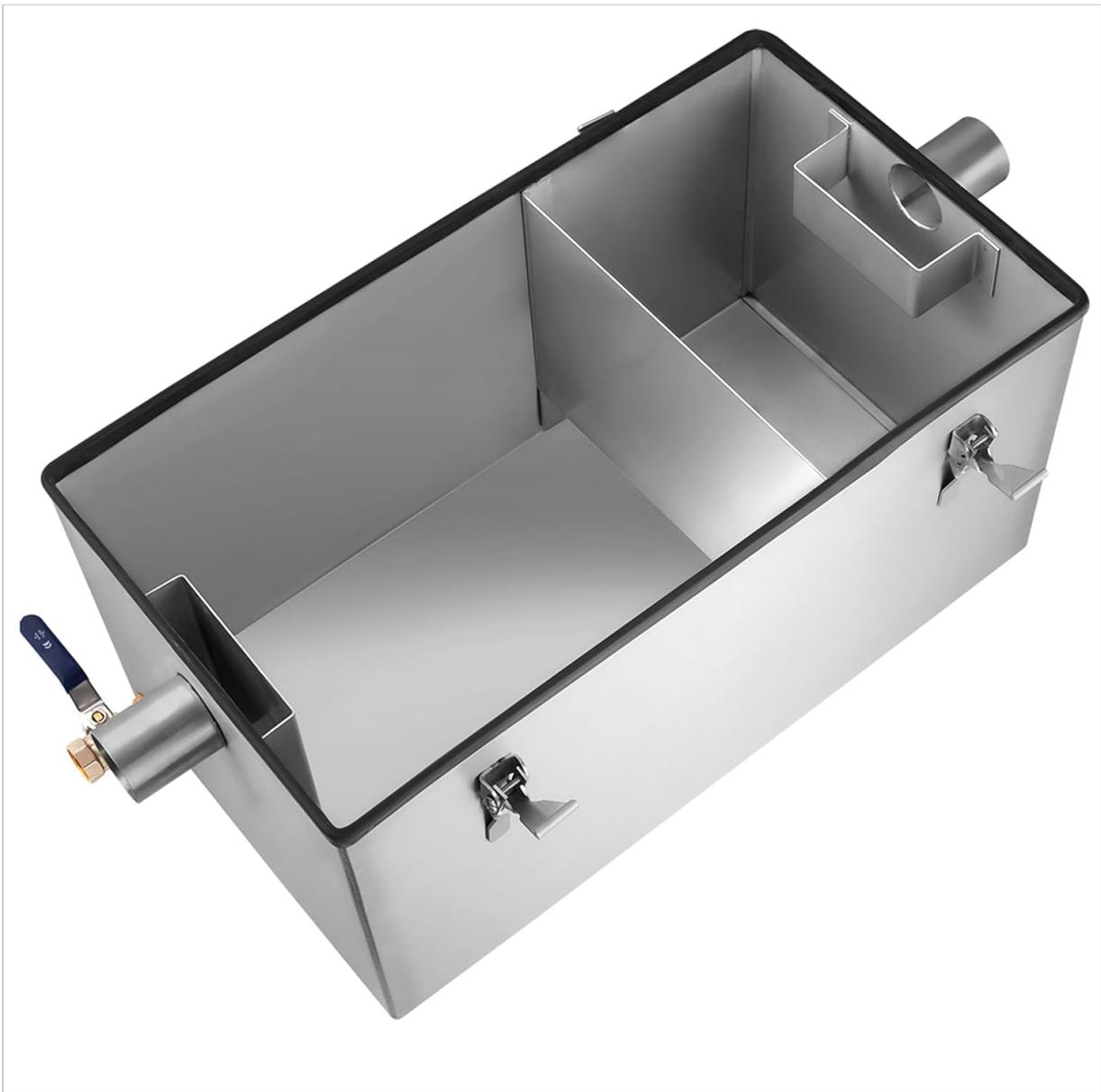


**Figure 3:** Diagram illustrating the grease separation process. Dirty water enters, fats and oils float to the top, solid waste settles at the bottom, and oil- and fat-free water exits the separator.

### 3. MAINTENANCE AND CLEANING

Regular maintenance is crucial for the efficient operation and longevity of your grease separator. Adhere to the following guidelines:

- **Emptying Frequency:** The separator must be emptied every 4 weeks, in accordance with DIN 4040-100 standards, or more frequently depending on the volume and type of waste processed.
- **Draining:** Use the integrated ball valve to easily drain the accumulated fats, oils, and solid waste from the tank. Ensure proper disposal of the waste according to local regulations.
- **Cleaning:** After draining, clean the interior of the separator thoroughly to remove any remaining residue. The high-quality stainless steel construction facilitates easy cleaning.
- **Lid:** The stainless steel lid is odor-tight, secured by practical clip fasteners. Ensure the lid is properly sealed after maintenance to prevent odors from escaping.



**Figure 4:** Internal view of the FSP20 Grease Separator, showing the separation compartments and the robust stainless steel construction, designed for efficient fat and oil collection.

## 4. TROUBLESHOOTING

This section provides general guidance for common issues. For complex problems, contact GGM Gastro support.

- **Slow Drainage:**

- Check if the separator needs emptying. Overaccumulation of fats/oils or solids can impede flow.
- Inspect inlet and outlet pipes for blockages.
- Ensure the ball valve is fully open during operation.

- **Odors:**

- Verify that the lid is securely closed and the clip fasteners are engaged, ensuring an odor-tight seal.
- Increase the frequency of emptying and cleaning if odors persist.

- **Leaks:**

- Check all pipe connections for tightness.
- Inspect the ball valve for proper closure and any signs of damage.

## 5. TECHNICAL SPECIFICATIONS

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<b>Model</b>	FSP20
<b>Brand</b>	GGM Gastro
<b>Capacity</b>	20 Liters
<b>Recommended Daily Portions</b>	Up to 50
<b>Material</b>	High-quality AISI 304 Stainless Steel
<b>Material Thickness</b>	2 mm
<b>Inlet/Outlet Diameter</b>	DN 50 mm
<b>Approximate External Dimensions (L x W x H)</b>	655 mm x 340 mm x 316 mm (based on image)
<b>Standards Compliance</b>	DIN 4040-100, DIN EN 1825, CE compliant, European food standards
<b>Features</b>	Odor-tight lid with clip fasteners, integrated ball valve for draining, suitable for mobile installation.

## 6. WARRANTY AND SUPPORT

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GGM Gastro is committed to providing quality products and support. For any inquiries regarding your FSP20 Grease Separator, please refer to the following:

- **Spare Parts:** Information regarding the availability of spare parts is currently not provided in detail. Please contact GGM Gastro directly for specific spare part inquiries.
- **Repair Service:** GGM Gastro offers repair and spare parts services.
- **Technical Support:** A Europe-wide network of technicians is available for support. For assistance, please visit the official GGM Gastro website or contact their customer service.

# ggm gastro



Reperatur- &  
Ersatzteilservice

## 5 STARKE ARGUMENTE FÜR UNS:



Tiefpreis-  
Garantie



Hohe Kunden-  
zufriedenheit



Kompetente  
Fachberatung



Europaweites  
Techniker-Netzwerk

Figure 5: GGM Gastro's commitment to service, highlighting repair and spare parts service, high customer satisfaction, expert advice, and a Europe-wide technician network.

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