

Dux™ Grease Converters*

for commercial kitchens, cafes, bakeries and restaurants

Permanently transforms fats, oils & grease



*New Zealand Patent Application No. 590440.

^Independently tested and certified. Refer to CodeMark certificate for details.



an *OAliaxis* company

0800 367 389

www.dux.co.nz

Dux™

Proven to eliminate 99% of fats, oils and grease.*

Fat, Oil and Grease (FOG) flushed down the drain in commercial and industrial premises, specifically where food is prepared or processed, will cause blockages leading to overflows, health hazards and costly, inconvenient cleansing operations.

The Dux Grease Converter captures and breaks down FOG to water-soluble, environmentally acceptable (effluent) levels. This is NOT a passive grease trap or interceptor which merely transports FOG elsewhere but a system that when properly installed and serviced, uses bioremediation to PERMANENTLY TRANSFORM FOG so it can proceed safely to the sewer.

✓ CodeMark certified

Providing confidence of compliance with the demands of the NZ Building Code.



✓ Environmentally responsible

The complete solution which permanently converts FOG, not just sending the problem elsewhere.

✓ Independently tested

Independently tested influents and effluent samples were taken from a high turnover commercial kitchen. Analysis achieved a result of 99% decrease in FOG.

Sample Type: Aqueous	Influent	Effluent	Decrease
Total Suspended Solids (g/m3)	34,000	390	99%
Oil and Grease (g/m3)	25,000	270	99%
Note: Results from a range of samples over a 6 month period			

*Samples analysed by Hills Laboratories Ltd 2010

✓ Easy to service

Ecoworld, our national service agent, can commission and arrange a service programme that fits your requirements

✓ Smaller footprint

Generally smaller than a grease trap, it works on treating capacity and not holding capacity.

✓ Full range

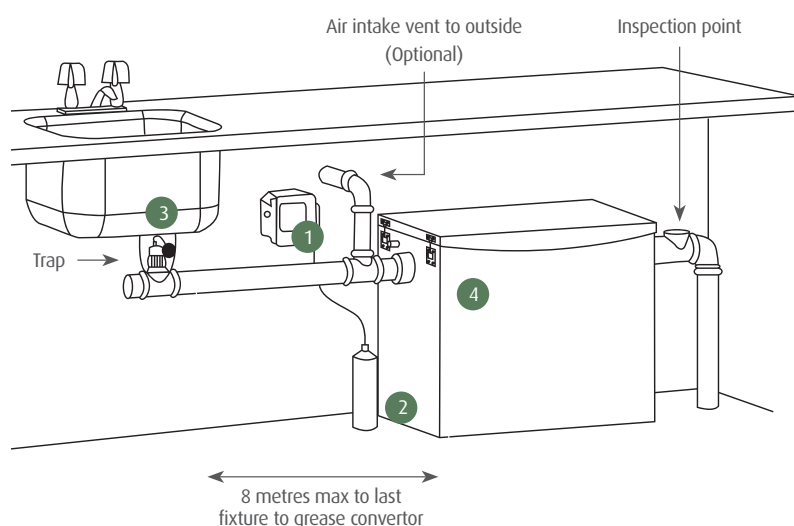
A full range of size options including custom dimensions and hanging or below floor models.

✓ NZ made

NZ made and designed from sturdy and hard-wearing Grade 304 stainless steel for long-term corrosion and chemical resistance

Effective and permanent conversion

This is a unique design and operates as a complete system.



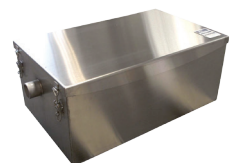
1 Dux Pro-Watch Dispenser



2 Dux Actamatic™ Liquid



3 Dux Dry Basket Arrestor



4 Dux Grease Converter

How it works

Waste, including FOG, drains from kitchen sinks into the Dux Grease Converter and passes through a series of baffles that separate the FOG from the water. FOG floats to the surface and a float layer is formed.

Dux Actamatic Liquid is added into the Grease Converter via an automatic pump which is set at specific dosing levels and operates at pre-set times. The Dux Actamatic Liquid contains environmentally safe, biodegradable bacteria which starts working on the underside of the float layer. The bacteria produce enzymes to liquefy the organic waste which is then digested by the bacteria and environmentally safe by-products, water, carbon dioxide and energy (heat) are the result.

In addition to this process, the distinctive internal design of the Grease Converter ensures that the movement of any remaining suspended solids is restricted, allowing them to settle to the bottom of the converter.

Converters do not need to be emptied as much as traps but they do require a standard maintenance schedule dependent on the loading of each converter. Dux recommend that for the most efficient operation, a service agreement be arranged with Ecoworld, the Dux appointed service agent.


Ecoworld: 0800 109 202

How to choose the correct Dux Grease Converter

Visit www.dux.co.nz/grease-converters, scan the QR code or complete the table below to estimate the size.

The two key considerations are the volume of all fixtures and the type of use (e.g. takeaway, bakery, restaurant)

1. Enter the **Quantity** details and calculate **The Total Volume of Fixtures**.



Use the quick and easy Dux Grease Converter size calculator.

Type of Fixture	Approx. Size (mm)	Approx. Volume (litres)	Quantity	Approx. Volume (litres) x Quantity
Hand wash Sink	270 x 330 x 155	12		
Domestic Single Sink	380 x 420 x 200	30		
Domestic Double Sink	380 x 420 x 200 x 2	60		
Commercial Sink	380 x 455 x 255	44		
Commercial Double Sink	380 x 455 x 300 x 2	88		
Commercial Potwash Sink	760 x 455 x 255	88		
Total Volume of Fixtures (litres)				

2. Match the **Total Volume of Fixtures** from your calculation above to the correct model in the table below. (Compare to planned **Restaurant Seats** and if range is higher than shown, choose the higher model to ensure an efficient conversion process.)

Model	GC 5020	GC 5030	GC5035	GC5060	GC5080	GC5100	GCE35	GCE50
Treating capacity litres/hour	165	195	305	390	645	746	210	350
Restaurant Seats	0-24	0-28	0-43	0-56	0-90	0-106	0-30	0-50

Important note: The above calculation is a guide only and local authorities may have different requirements for the sizing of grease converters and these should be adhered to. Also factors such as food type being prepared and the cleaning procedures within the kitchen will have an impact on the sizing. If you are in doubt, contact your local Dux or Ecoworld representative for more information.



Specifications for Dux Grease Converters

Custom make sizes available on request.

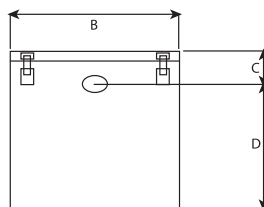
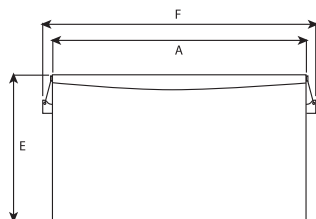
Model	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	F (mm)	In/Outlet	Functional Liquid Capacity (litres)	Treating Capacity (litres)	Restaurant Seats
Dux Stainless Steel Grease Converters										
GC5020	775	480	110	210	320	880	2" BSP	66	165	0-24
GC5030	595	385	110	395	505	695	2" BSP	78	195	0-28
GC5035	990	620	110	225	360	1095	2" BSP	122	305	0-43
GC5060	775	480	110	460	570	880	2" BSP	157	390	0-56
GC5080	990	670	110	430	540	1095	2" BSP	258	645	0-90
GC5100	1100	670	110	430	540	1095	2" BSP	298	746	0-106
GC5215	1523	963	Specified	737		1673	6" BSP	1007	2517	
GC5225	1860	1140	Specified	940		2010	6" BSP	1887	4717	
GC5235	1994	1270	Specified	990		2144	6" BSP	2380	5950	
GC5250	2312	1512	Specified	1346		2462	6" BSP	4530	11325	
GCF5060*	775	480	120	460	540	880	2" BSP	157	390	0-56
GCF5080*	990	670	150	430	540	1095	2" BSP	258	645	0-90

*Recessed models with screw down lids

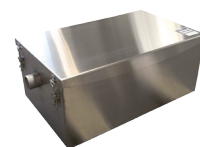
Model	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	F (mm)	In/Outlet	Functional Liquid Capacity (litres)	Treating Capacity (litres)	Restaurant Seats
Endura Plastic Grease Converters ⁺										
GCE35 [^]	787	597	130	314	444	787	110mm	84	210	0-30
GCE50 [^]	787	597	130	467	597	787	110mm	140	350	0-50

⁺CodeMark does not apply to Endura

[^]Plastic Moulded Grease Converters



Endura Plastic Grease Converter



Dux Stainless Steel Grease Converter



Dux Actamatic™ Liquid and Powder

Code	Description
AL2	Dux Actamatic Liquid 2 Litre (Ready to use)
AL5L	Dux Actamatic Liquid 5 Litre (Ready to use)
APE1KG	Dux Actamatic Powder 1kg



Grease Converter Stands

Code	Dimensions
GCS1	Stand to suit 5080 & 5035
GCS2	Stand to suit 5060 & 5020
GCS3	Stand to suit 5030



Dux Automatic Liquid Dispenser

Suitable for liquid applications only

Code	Description
510T	Dux Pro-Watch Dispenser – Mains supply only



Dux Couplings

Code	Dimensions
D156-42	100 mm to 50 mm
D156-43	100 mm to 75 mm
D156-44	100 mm to 100 mm

Full range available on the Dux website