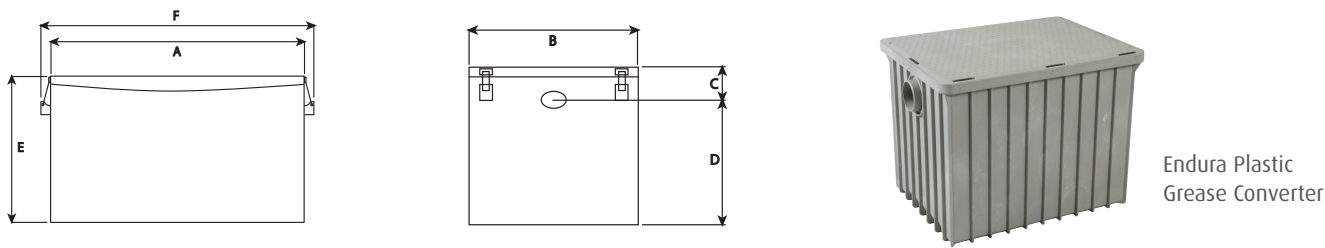


Specifications

Model	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	F (mm)	In/Outlet	Functional Liquid Capacity (litres)	Treating Capacity (litres)
GC5020	775	480	110	210	320	880	2" BSP	66	165
GC5030	595	385	110	395	505	695	2" BSP	78	195
GC5035	990	670	110	210	320	1095	2" BSP	116	290
GC5060	775	480	110	460	570	880	2" BSP	157	390
GC5080	990	670	110	430	540	1095	2" BSP	258	645
GC5100	1100	670	110	430	540	1095	2" BSP	298	746
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	5050
GC5250	2312	1512	Specified	1346		2462	6" BSP	4530	11320
GCF5060*	775	480	120	460	540	880	2" BSP	157	390
GCF5080*	990	670	150	430	540	1095	2" BSP	258	645
*Note: GCF5060/5080 are 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)
GCE35*	787	597	130	314	444	787	110mm	84	210
GCE50*	787	597	130	467	597	787	110mm	140	350
*Note: GCE35/50 are Endura Plastic Moulded Grease Converters									



Dux Actamatic Liquid and Powder

Code	Description
AL2	Dux Actamatic Liquid 2 Litre (Ready to use)
AL5C	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

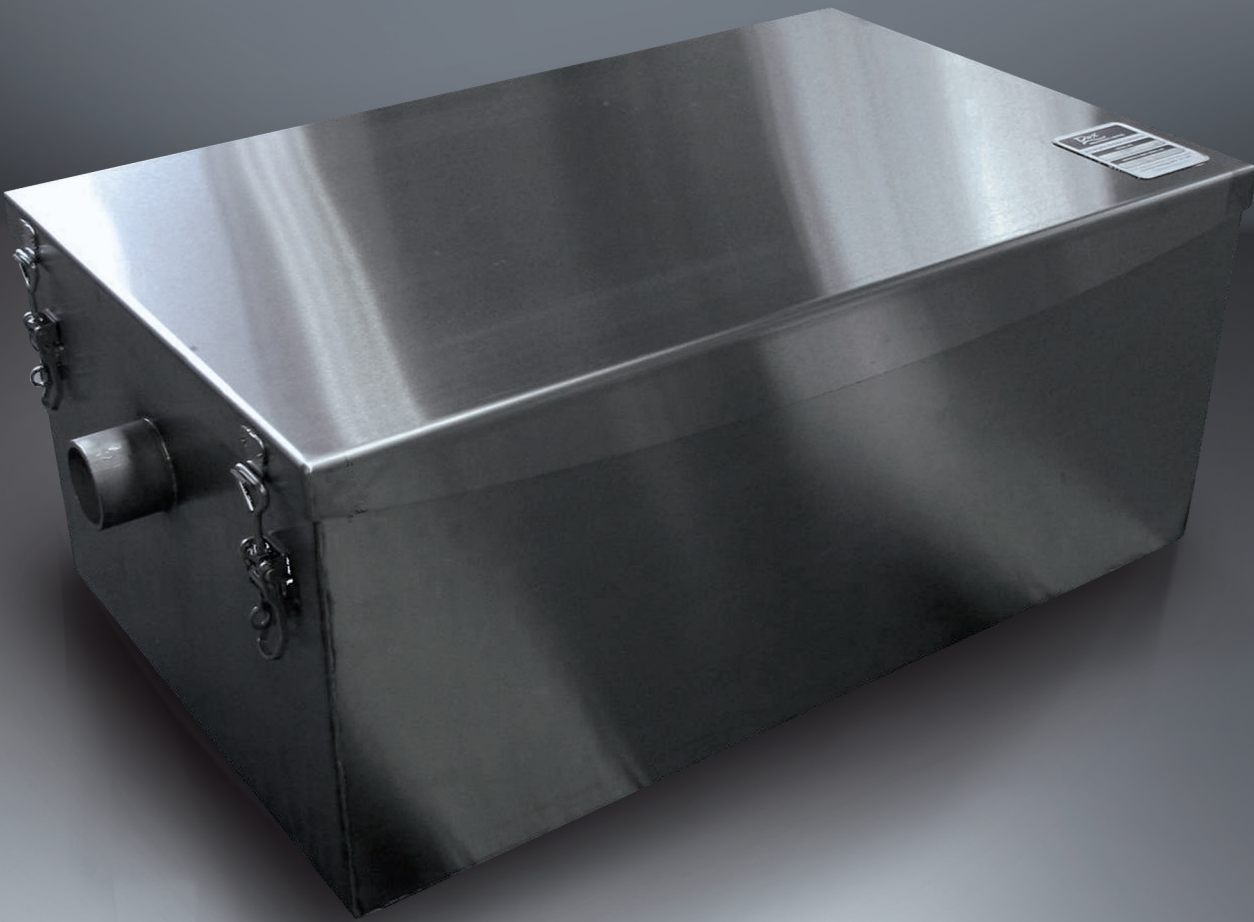


Dux Couplings

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

Dux™ Grease Converters

The complete grease conversion solution*

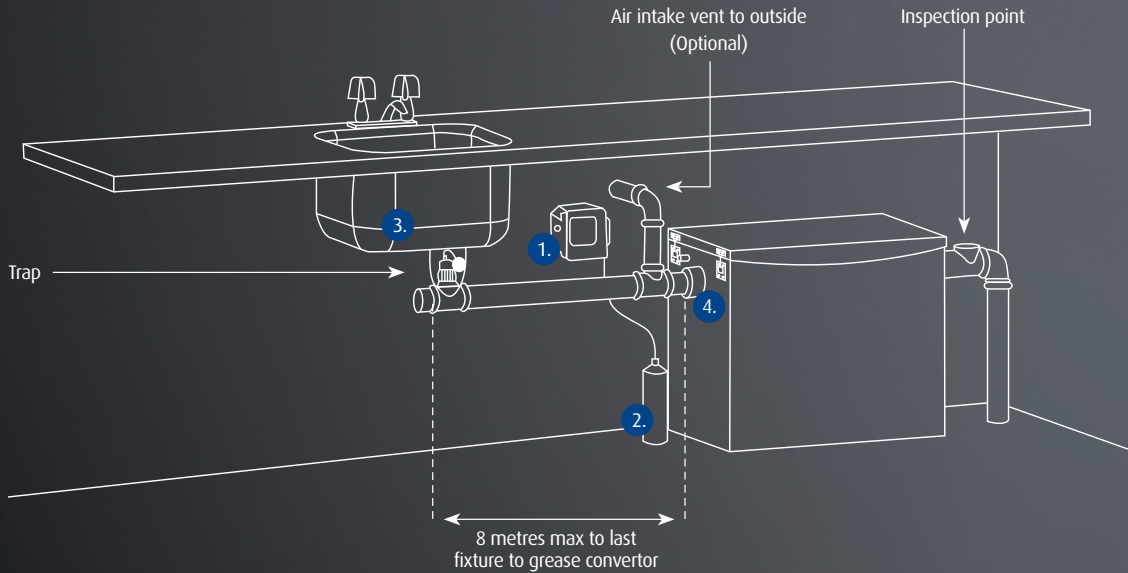


*Patent pending

The simple solution for eliminating fats, oils and grease.

Fats, Oils and Greases 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.

Dux Grease Converters are part of the complete solution for effectively dealing with waste water from busy kitchens. Using a natural bacterial solution, Grease Converters permanently break down fats, oils and greases to water-soluble, environmentally acceptable effluent levels.



Dux Pro-Watch Dispenser



Dux Actamatic™ Liquid



Dux Dry Basket Arrestor



Dux Couplings

Independently tested for effectiveness

Dux Grease Converters have been extensively and independently tested to measure their performance.

Influents and effluent samples taken from a high turnover commercial kitchen were analysed by an independent laboratory with the following results proving effluent leaving the GC had been substantially altered.

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 taken over a period of 6 months			



Influent
(Before)



Effluent
(After)

Samples analysed by Hills Laboratories Ltd 2010

How the process works

Dux Grease Converters are a unique design where fats, oils and grease enter the Dux Grease Converter through a series of baffles that separate them from the water. This forms a float layer which is degraded through a process of bioremediation.

Dux Actamatic Liquid is added into the Grease Converter via an automatic dosing pump which is set at specific dosing levels and at specified times. The Dux Actamatic Liquid contains bacterial organisms which start working on the underside of the float layer. The bacteria produce enzymes to liquefy the organic waste which is then digested by the bacteria. As the bacteria population increases, more of the liquefied waste is digested releasing environmentally safe by-products, water, carbon dioxide and energy(heat).

In addition to the above 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 base of the tank. After a period of time the tank can be cleaned out on a standard maintenance schedule dependent on the loading of the Grease Converter.

It is recommended that a service agreement be entered into with Ecoworld, the Dux appointed service agent. Ecoworld contact details are at the bottom of this page.

The professional choice

Dux Grease Convertors are manufactured from Grade 304 stainless steel. There are a number of sizes which are listed on the back of this brochure. In addition there are custom made models suitable for larger restaurants and multiple restaurants on the same site. Grease Converters have been manufactured to hold functional liquid capacities of up to 3000 litres with a treating capacity of 7500 litres/hour.

Alternate options are available with hangars to lift the Grease Converter off the floor and in-floor options that are supplied with screw down tread plate lids.

Being a sealed unit it can be installed inside or outside without risk of leakage and/or odour problems.

The larger the Dux Grease Converter, the better the result will be. Larger converters help stabilise the bacterial environment and provide a larger surface area between the fats, oils and greases of the float layer and the water where the breakdown reaction occurs.

How to choose the correct Dux Grease Converter

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**.

Type of Fixture	Approx. Size (mm)	Approx. Volume (litres)	Quantity	Total Volume Volume 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. (If the **Restaurant Seats** 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	290	390	645	746	210	350
Restaurant Seats	0-24	0-28	0-40	0-56	0-90	0-106	0-30	0-50

Important note: The above calculation is a guide only and local authorities may have a different requirement 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.

Dux: 0800 367 389

Ecoworld: 0800 109 202