

GREASE GUZZLER[®]

FOR FAT FREE DRAINS

*an innovative and patented **FIT&FORGET** biological grease management system*





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The Grease Guzzler® is an innovative, self-contained FIT&FORGET grease management system designed for commercial catering facilities serving hot food and producing waste FATS, OILS and GREASE (FOG). The system utilises patented bio-technology, ensuring efficient and effective drain cleansing.

MAIN FEATURES

- Utilises a patented bacteria pre-activation incubation technology to ensure maximum drain cleansing is achieved
- Completely digests FOG using naturally occurring micro-organisms
- Meets Building Regulations 2002 (Part H) specifications on managing waste FOG from commercial kitchens serving hot food
- Aesthetically designed to be space saving and complement commercial kitchen design
- Designed on the principle of 'fit and forget', it is completely automated and self-contained, requiring no daily maintenance
- Variable dosing time and frequency to suit
- Approved by the Water Regulations Advisory Scheme (WRAS) and CE marked.

PRINCIPAL BENEFITS

- Helps prevent drain blockage and pump station failure caused through the build up of FOG deposits
- Eliminates foul drain odours caused by rancid grease and improves hygiene, helping prevent rodent and insect infestation
- Reduces grease trap maintenance or the need for a grease trap
- Can completely replace the common grease trap
- Requires no space consuming drums of bio-chemicals, unlike some alternative products.

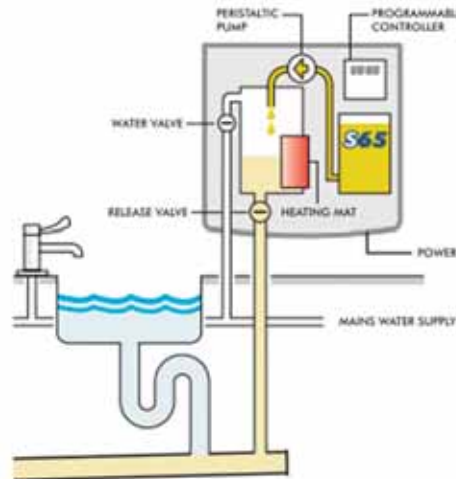
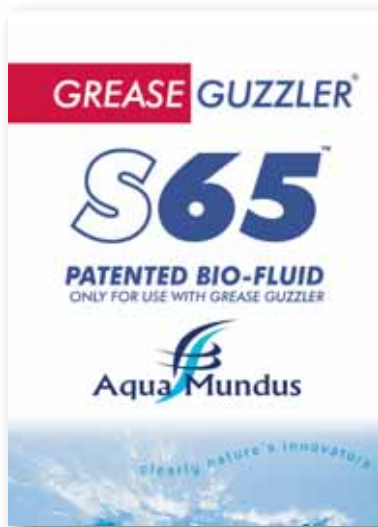
HOW GREASE GUZZLER WORKS

In an environment where cooking oils and fats are used in large quantities, it is often difficult to imagine the high volume of grease that finds its way into the drainage system. Grease build up can be problematic even in the best designed drains.

The Grease Guzzler releases S65®, a bio-fluid concentrate into an incubation tank filled with cold water. The tank is gently heated for five hours, to stimulate the micro-organisms to multiply, resulting in a rich soup of pre-activated, grease hungry bacteria. At a pre-programmed time, the Grease Guzzler releases the incubated solution into the drain line.

Once the system has dosed, the pipe work will be coated with a layer of enzymes. This continues to actively prevent the build up of any grease that finds its way into the drainage system during the dosing off periods.





S65, HOW DOES IT WORK?

S65 is a culmination of six year's research and development into bacteria pre-activation and biological grease management. Formulated to combat the different types of FOG found in commercial kitchens, it comprises of 58 different types of bacteria, producing a naturally occurring cocktail of enzymes and micro-organisms, rigorously screened to eliminate pathogens.

Degradation is a result of two processes that act simultaneously. Enzymes make the first assault breaking the grease into simpler food particles, which are edible to micro-organisms; these then digest and degrade the grease further. As the hungry micro-organisms grow, they reproduce rapidly by splitting, which at the same time releases more enzymes to perpetuate the process until all the grease is broken down.

The result is the conversion of grease into fatty acids and glycerol; water soluble products that form an emulsion. Harmless to the drain, this transformation is irreversible. As these products continue their way through the drain line, degradation continues until the grease is broken down into carbon dioxide and water.

WHERE TO INSTALL

The Grease Guzzler is designed for simple mounting on to an internal wall, normally in the kitchen, close to the drainage waste pipe.

Connections are very simple – cold water and electricity in, drain access out.

Dosing should occur close enough to the first sink or drainage discharge point so that grease cannot solidify in pipe work upstream.

A custom made bracket is supplied which is pre-fitted to the wall to simplify installation.

SERVICE AND MAINTENANCE

The Grease Guzzler has been engineered for complete reliability. Absolutely no user maintenance is necessary, when purchased with a service contract.

In order to keep kitchen disruption to a minimum, fluid replacement is only required every six months on standard dosing.

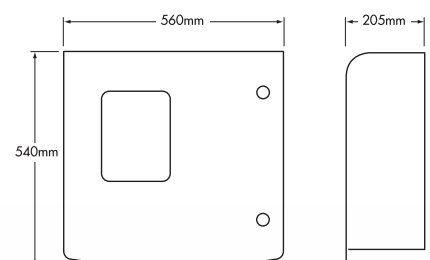
TYPICAL INSTALLATIONS

- Fast food restaurants
- Pubs
- Restaurants
- Hotels
- Leisure and health centres
- Cafés
- MOD
- Food processing plants
- In-house catering facilities
- Schools, colleges and universities.

SYSTEM REQUIREMENTS

- Single phase, 5 amp electrical supply
- Cold water supply
- Discharge point into drain
- Internal wall mounting.

DIMENSIONS





SUPPLY | INSTALL | MAINTAIN

Unit 20, Bond Industrial Estate, Wickhamford, Worcestershire, WR11 7RL

Telephone: 01386 832205 Email: support@aquamundus.co.uk

www.aquamundus.co.uk
www.grease-guzzler.co.uk

