



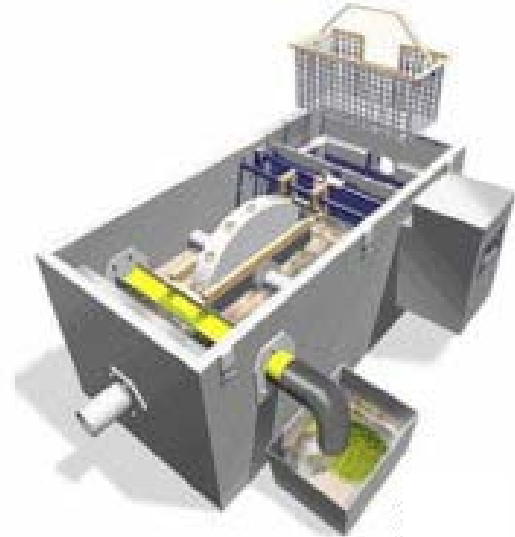
GIBPAT

quality commercial
catering equipment



NEW PRODUCT RELEASE

**GREASE
GUARDIAN**



Fat, Oil and Grease (FOG) Separation & Removal

FOG Problems?

- **Blocked drains**
- **Bad odors**
- **Increases in vermin**
- **Expensive enzymes**
- **Overflowing grease traps**

For around **\$1 a day Grease Guardian
can solve your problems.**

FOG Problems

Blocked drains, odor problems and increases in vermin numbers are common issues in kitchens.

Looking wider, FOGs also damage sewage treatment plants and pumping stations, to say nothing of the effects on our waterways and wildlife.

Even if you use enzymes, this is only a temporary fix (as well as being costly), as the greases will reform further down the pipe anyway, often in hard to reach places.

And if you have a grease trap already installed, is it properly maintained? They're easy to forget. Unless maintained correctly there's a fast drop in efficiency (to as low as 25%) and build ups of grease can overflow. It's not uncommon for them to be undersized either - perhaps your business has grown.

The FOG problem is a lose-lose situation for business and the environment if not properly addressed.

The Clear Solution

With an efficiency of over 95%, and only a few quick minutes each day required for maintenance, the compact Grease Guardian system will solve all your problems with ease. And with an average running cost of less than \$1 per day it makes financial sense. No major works are required either, installation being quick and easy.

The obvious win for the environment is the reduction of FOGs making their way through your pipes, but the FOGs collected by the Grease Guardian can also be recycled, being used in the preparation of bio-fuels and electricity production.

Grease Guardian systems are used worldwide in over 40 countries. In Australia the Sydney Olympic Stadium, Hungry Jack's, Woolworths, Coles, David Jones, Red Rooster, Nandos Chicken and Adelaide Airport are some of the larger users.

The system can be used in any size kitchen. Visit the website or call us today for more information.

The Three Stages of FOG Separation and Removal	
Stage 1	Solids Collection Kitchen wastewater goes into the inlet pipe and through a solids strainer basket (hinged lid for easy access to basket).
Stage 2	Grease and Oil Separation The wastewater continues to the retention chamber, with the lighter grease and oils rising to the surface and remaining trapped. The clear water exits the system.
Stage 3	Self Cleaning and Grease Removal The retention chamber has a heating system which is activated by a timer. A skimming wheel collects the now liquefied surface matter, which is transferred via a wiper blade, through an outlet pipe and to a collection container.

