

How Does it Work?

✓ GreaseShield® is a Pro-Active Mechanical Grease Trap that operates in real time removing food wastes. A patented design of 7 x co-operating baffles, a reverse flow configuration and recirculation of grey effluent using waste thermal energy to remove emulsified FOGs, via a semi submersed rotating FOG drum being wiped by a silicone wiper blade.

✓ GreaseShield® removes and dewateres organic solid matter (by means of a Pre Filter or FilterShield® and optional internal Automatic Solids Removal / Transfer system) that is typically entrained in the effluent preventing anaerobic foul smelling conditions brought about by biological activity, depleting dissolved oxygen present in the effluent.

✓ Benefit from in situ bioremediation! Effluent is treated by a series of co-operating maintenance free wet type magnets. Electro-magnetic processing of waste water effluent prevents scaling of sewage pipework by calcium and metal deposits in sewage systems in areas where the water is hard or mineralised.

FSEs, Water Utilities and FOG Programs

Don't let money go down the drain!

- ✓ Protect Public Health
- ✓ Protect the Environment



Sized to meet every application!



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Environmental
Products and Services Ltd

Award Winning Technology

GreaseShield®

"The Best Greasetrap in the World"

www.GreaseShield.com



GS1000-LL

- ✓ Unique, patented, compact design to handle waste from 10 and 20 Grid Combi/Convection Ovens.
- ✓ The Only Solution to 20 Grid Ovens, preventing solidification of saturated fats blocking the arterial drainage system.
- ✓ A must if you're cooking chicken, pork or beef!

A low cost effective solution that sorts your drainage problems, saves you money, earns you money and protects the environment.



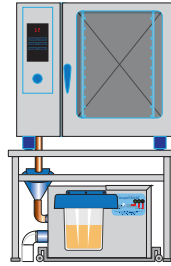
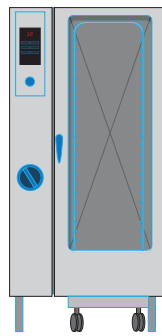
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GS1000-LL



Applications

10 & 20 Grid
Convection / Combi
Ovens and Rotisserie
Chicken Ovens.

Full Details Available Online



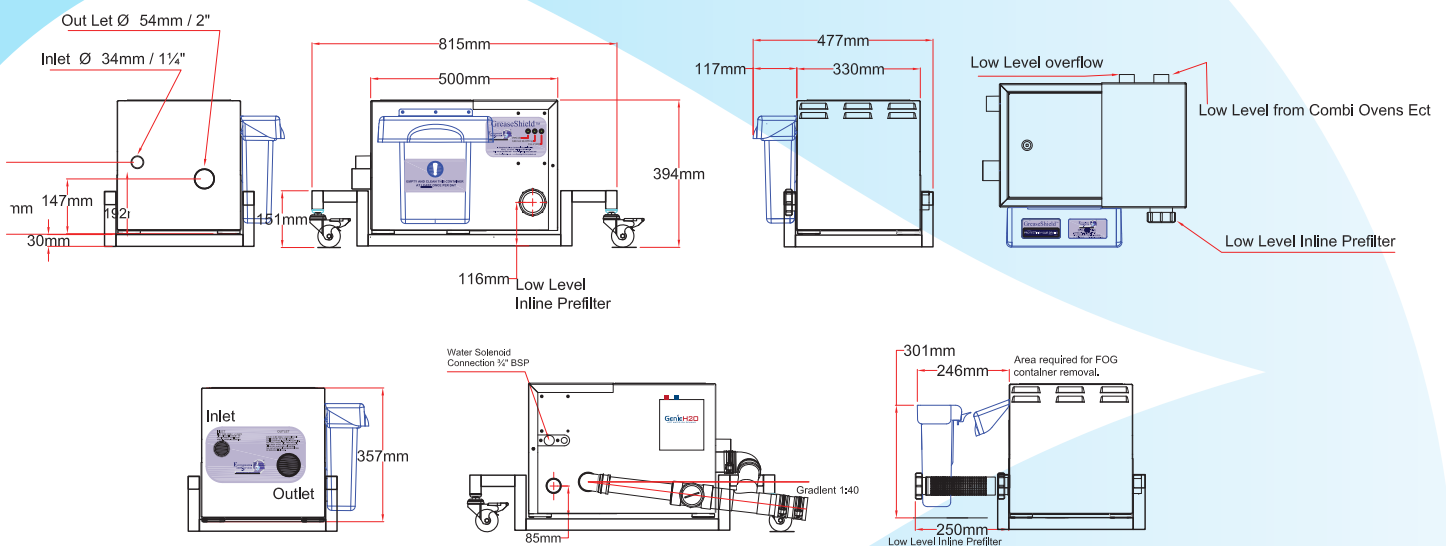
How Does it Work?

GreaseShield® is a Pro-Active Mechanical Grease Trap operating in real time, taking advantage of waste thermal energy present in effluent being discharged from commercial kitchens to remove emulsified FOGs, particularly saturated animal fats before they solidify. GreaseShield® removes and dewateres organic solid matter (by means of a Pre Filter or FilterShield® and optional internal Automatic Solids Removal / Transfer system) that is typically entrained in the effluent preventing anaerobic foul smelling conditions brought about by biological activity, depleting dissolved oxygen present in the effluent.

Check out its Big Brother!



GS1000-LL - Specifications



Why GreaseShield®?

- ✓ **Functionality** - GreaseShield® is the first proactive grease trap to deal with emulsified and saturated animal fats and FOGs, before they solidify.
- ✓ **Cost Savings** - The recurring need and high costs involved in pumping and refilling of grease traps with clean water is eliminated. GreaseShield® has low operating costs and easy to maintain.
- ✓ **Revenue Generation** - GreaseShield® harvests a source of renewable energy
- ✓ **Protect the Environment** - GreaseShield® protects the drainage system by removing entrained solids to reduce BOD, COD and SS loadings reducing loading on waste water treatment plants and pumping stations.

Globally Certified with 17 International Awards in 7 Years!

Bespoke units available for any Kitchen Environment

... GreaseShield® has you Protected!

Certifications & Approvals



CSA B481.0-2012
CSA B481.1-2012
CSA B481.5-2012

