

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



GS1850-PF



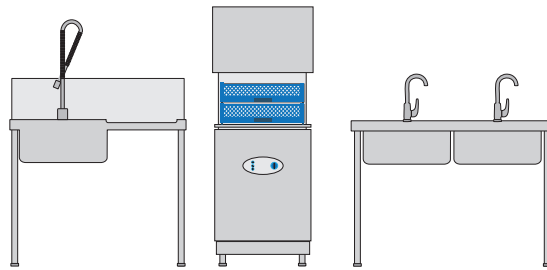
- ✓ Winner of the 'Kitchen Innovation Award 2014'
- ✓ A patented 'Universal Solution' dealing with Deli and Kitchen wastes utilizing 7 co-operating baffles, a reverse flow configuration and recirculation of effluent to optimize the efficiency of FOG removal.
- ✓ Providing the potential for revenue generation from FOGs and Food Waste.



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Check out its Big Brother!



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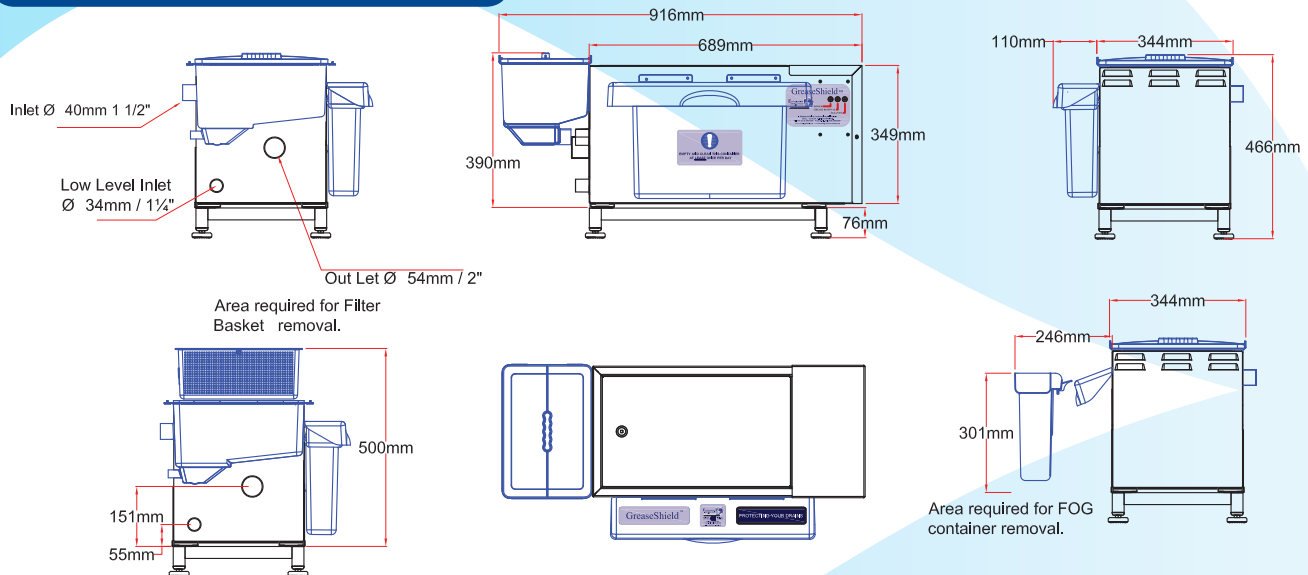
Usage

Pot Wash & Pre Rinse Double Bowl Sinks.
Do not exceed rated in-flows.

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.

GS1850-PF - 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

