

Waste oils, fats and grease account for 75% of sewer blockages (Environment Agency, UK)

Grease Blast ™- A Cost-Effective Permanent Solution

Grease Blast™ is a compact, wall-mounted, automatic micro-drip system that can free your drain lines and grease traps from unwanted waste oil, fat, grease, sugar and starch.

A Tried and Tested Formula

Grease Blast™ is the result of 20 years of research at our international R&D facility in Florida, USA. Leading names in the food industry such as McDonald's and Costa Coffee use it at all their 24-hour restaurants and coffee chains in the UK.

Why Grease Blast™?

- . Non-toxic, non-corrosive and 100% safe
- Free of insecticides or poisons and safe for food service drains
- · Chemical-free since it uses a biological action
- . No water connection or electricity required
- Compact and easy-to-install anywhere in a kitchen or facility
- · Ready-mix containers are simple to replace
- No maintenance since drains are automatically cleaned

Product useful for: Restaurants • Fast Food Outlets • Hotels • Commercial Kitchens Cafeterias • Catering Services • Canteens • Coffee Shops • Ice- Cream Parlours • Malls Multiplexes • Supermarkets • Cold Storages

The Problem

Huge amounts of oils, fats and grease (OFGs) go down your kitchen drains. This leads to unhealthy blockages, overflows and foul odours, turning your kitchen into a breeding ground for cockroaches and vermin.



Chemicals make it worse

Most people think chemicals, detergents and hot water or mechanical cleaning will solve the problem but the truth is that they simply aggravate it and make the OFGs harder to remove. This inevitably leads to expensive maintenance, repair jobs and even penalties in severe cases. It also has a damaging effect on the customers' perception, hygiene and health.

The Grease Eradication System

(GES) TM is a chemical-free biological solution based on the natural process of bioremediation.

FAQs

Q. Where can I install Grease Blast?

A. Anywhere in the kitchen or food preparation area. It will easily fit near the sink and the tubing goes directly into the drain line.

Q. Does someone have to monitor the unit?

A. No. A unique control valve and automatic dispensing technology removes the need for any maintenance or monitoring.

Q. How often does the container need changing?

A. A simple fluid level display shows how much liquid is remaining. Depending on the size of the establishment, the dosing liquid will be replaced:

Every 14 days for more than 300 meals a day Every 30 days for less than 300 meals a day

Q. How can I keep it safe?

A. The Grease Blast unit is lockable to keep restricted access.

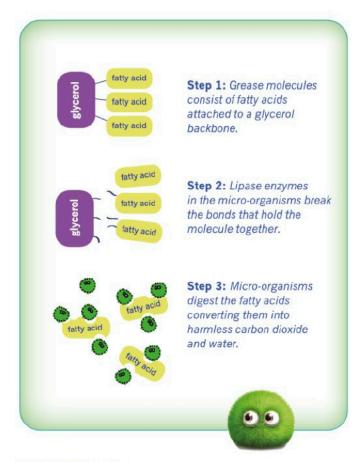
Q. Is it safe to use in a kitchen or food service area without any contamination risk?

A. This is a completely natural, chemical-free biological product. It is approved by international agencies with strict quality control standards.

How does Bioremediation work?

As a result of 20 years of research, we have developed robust strains of non-pathogenic and highly active beneficial micro-organisms.

Regular dosing of these micro-organisms into the drains create high-count microbe colonies. The microbes are literally at work 24/7. They produce a biofilm in the drainage system. So as waste is released, it is consumed on contact by the live micro-organisms and converted into harmless carbon dioxide and water.



Certified by



United States Department of Agriculture



Department of Environment, Food and Rural Affairs



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