

Free your drains the natural way!

GREASE BLAST™

BIOLOGICAL
GREASE
ERADICATION
SYSTEM



**COMPLETELY
NATURAL
CHEMICAL FREE
BIOLOGICAL ACTION**



Used by many businesses globally, Environmental Biotech's GreaseBlast™ system is a cost-effective natural way to permanently free your drains from FOG (Fats, Oils and Grease) that account for over 75% of drain blockages.

The wall-mounted GreaseBlast™ automatic drain dosing system routinely delivers non-toxic bacteria directly into the drain line or grease trap. The bacteria simply consume the drain-clogging FOG, turning it into H₂O and CO₂.

GreaseBlast™'s multi-strained bacteria are specifically cultured for use in drain lines, and are proven to:

- Constantly maintain free-flowing drains using a 'biofilm' forming bacterial action
- Eliminate food related drain odours
- Save on unnecessary reactive call-outs and drain maintenance
- Help foodservice operatives meet tight legislative demands

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The Problem

The disposal of high volumes of FOG (Fats, Oils and Grease) from commercial kitchens is unavoidable.

What is avoidable is the resulting blockages, slow drainage, and bad odours, which have an untold effect on health and hygiene.

FACT:

The Environment Agency estimates 75% of sewer blockages are caused by the build-up of FOG, equating to 75,000 environmental incidents each year.

The traditional 'patch-job'

Chemicals, enzyme systems, and surfactants (soaps) will not solve the problem. Instead, they simply relocate the issue further into yours, your landlord's or the water authority's drain system.

Surfactants do not offer a permanent solution



1. Surfactants form a foamy barrier around the fatty acids and glycerol that make up FOG.

2. Once it cools, the surfactant dilutes and becomes much less effective.

FOG will return to its original form, further in your drain line.

Many resort to routing through mechanical cleaning, which can damage pipe work as well as failing to resolve the issue.

In the meantime, the costs associated with your own repairs and annual cleaning, not to mention the major risk of fines from water authorities, continue to be a real threat to the operation of your business.

Bio-technology – the way forward

Bioremediation is an established way of attacking fats, oils and grease deposited directly into kitchen drains and grease traps.

The process simply involves grease-hungry micro-organisms feeding on the problematic fat, sugar and starch wastes found clinging to drains, which is then turned into water and carbon dioxide. It is this bio-technology that GreaseBlast™ is founded on.

Bioremediation using multi-strained bacteria

The dosing of live vegetative bacteria creates high count bacterial colonies throughout the drainage system to keep it free-flowing.



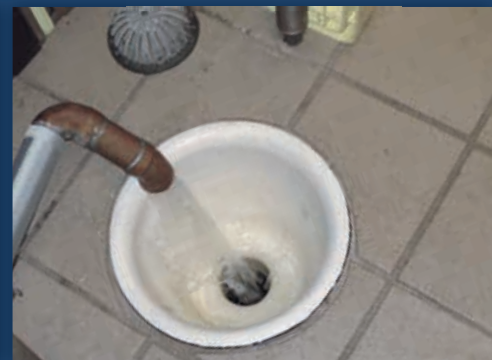
1. Fats clinging to drain lines are made up of fatty acids bonded to glycerol.



2. Once released into the drain line, GreaseBlast's bacterial solution breaks down the bond between the fatty acids and glycerol by the LIPASE enzyme that is produced.



3. Once the bond is broken, the vegetative bacteria digest the fatty acids and transform them into harmless bi-products of water and carbon dioxide.



Tried & Tested

GreaseBlast™'s formula is the result of over 20 years' research at Environmental Biotech's company-owned R&D facility in Florida.

There is a reason why McDonalds use Environmental Biotech's bacteria at every drive-through across the UK and why Costa Coffee relies on the same formula to take care of its sugar build-up.

GreaseBlast™

GreaseBlast™ can be used in conjunction with a grease trap, where it is dosed prior to the trap, or as a standalone way of tackling the build-up of FOG.

INSTALLATION

Saving on valuable floor space, GreaseBlast™ is wall mounted and very simple to install and operate.

With no water connection or power required, GreaseBlast™ can be fixed anywhere in a kitchen or facility and its stainless steel finish compliments existing fixtures and fittings. The GreaseBlast™ tube is simply inserted into a drain where the bacteria can be dispensed, with fixing kit, tubing and full instructions provided.

The non-toxic, non-corrosive ready-mixed containers of bacteria are incredibly easy to change over and install.

The unique control valve and dispensing technology removes the need for ongoing service/maintenance.

Please see the installation drawing on the back page of this leaflet.

ACCOMMODATING DIFFERENT SIZED ESTABLISHMENTS

How frequently the container will need changing will depend on the number of meals being prepared each day.

More than 300 meals

– dosing fluid is replaced every 14 days

Less than 300 meals

– dosing fluid is replaced every 30 days

A simple fluid level display also shows the kitchen operator how much bacteria remains in the container and when it is close to requiring a replacement.

The GreaseBlast™ unit is also key-lockable to ensure restricted access.

GREASE TRAPS

The capacity of a grease trap will determine how effective it is at managing FOG. Cleaning out grease traps and accessing them can be difficult and expensive. GreaseBlast™ offers a viable cost-effective solution. Installing a GreaseBlast™ system into the line that feeds directly into the trap, the bacteria will keep grease trap FOG build-up permanently under control.

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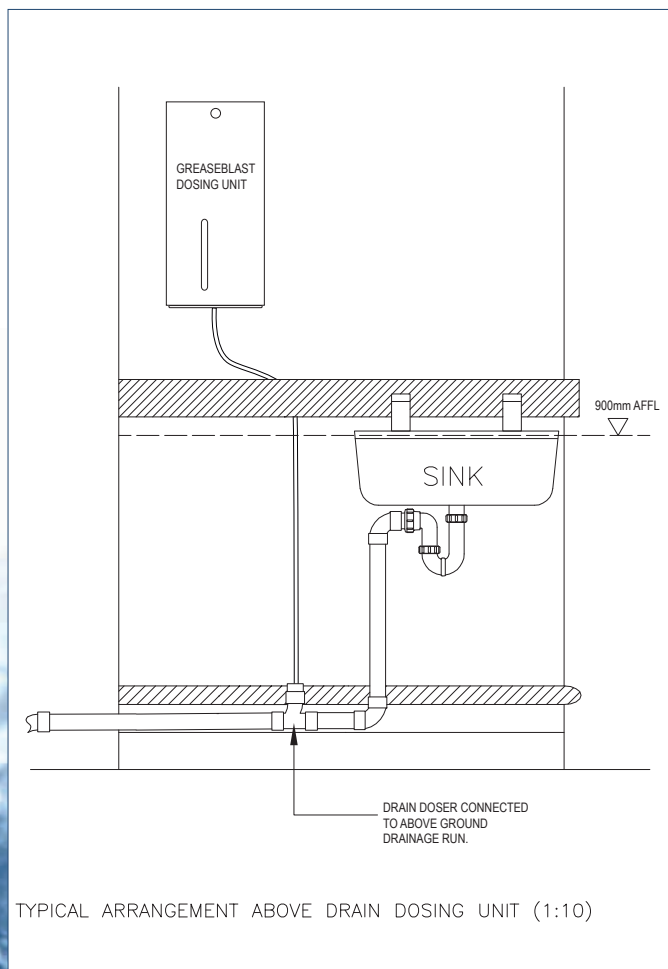
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GREASE BLAST™

BIOLOGICAL GREASE ERADICATION SYSTEM

Installation

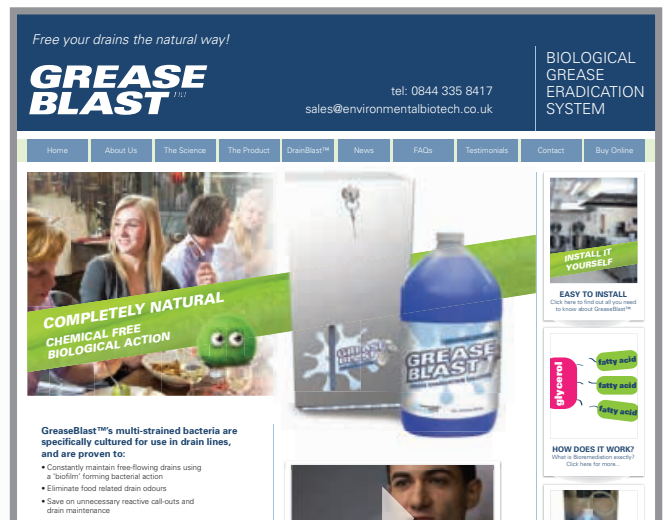
The wall mounted unit saves floor space and makes it easy to change the containers.



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Visit our website

Please visit our website to take a more in-depth look at how GreaseBlast™ can work for you.



or call us on tel: 0844 335 8417

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Buy online or by phone

Buying GreaseBlast™ couldn't be easier. Link to the GreaseBlast™ section of the Environmental Biotech shop, directly from the GreaseBlast™ site or use this address: www.environmentalbiotech.co.uk/UK_shop and click on GreaseBlast™.

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