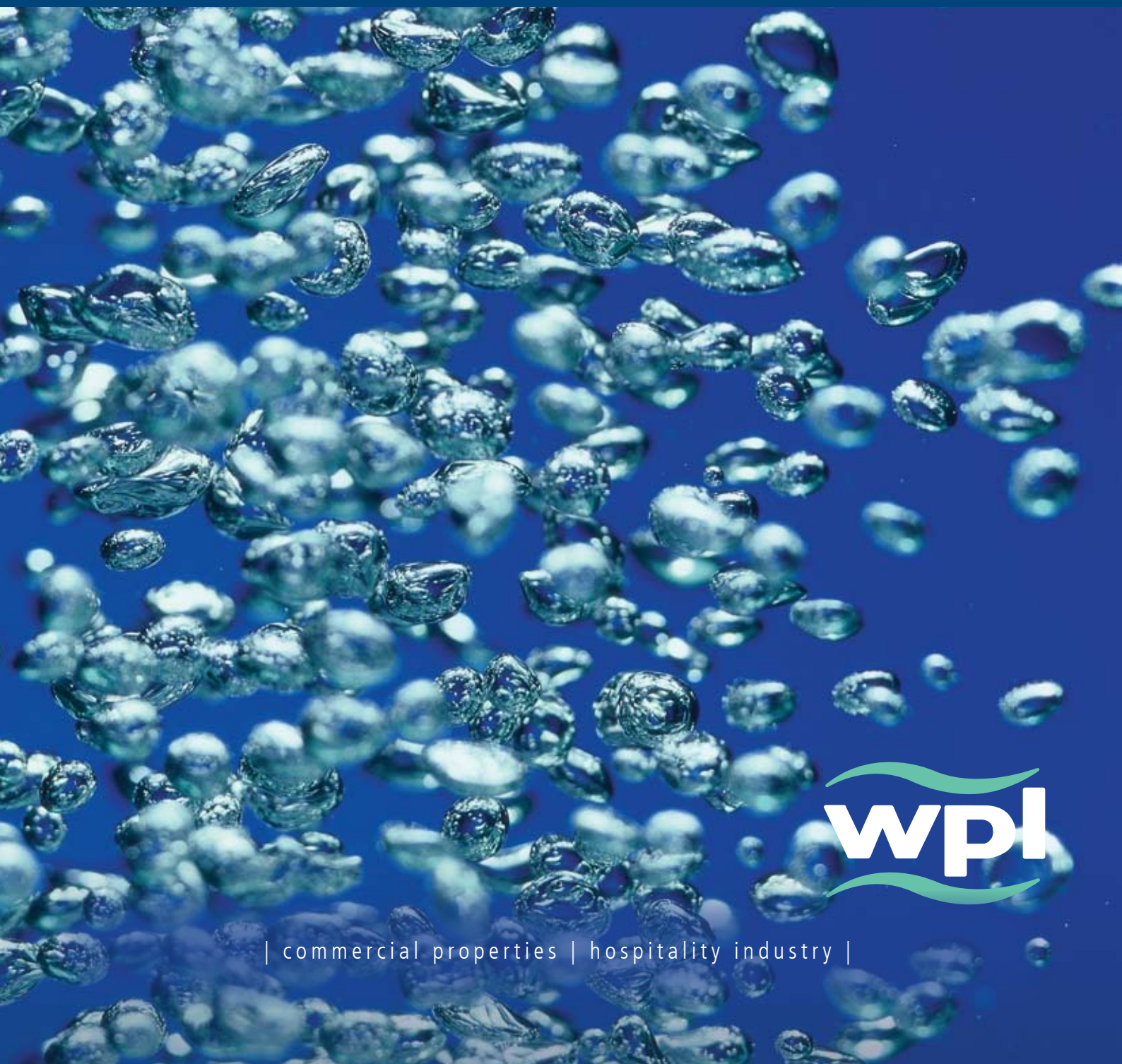


GREASE GUZZLER

Patented Grease Management System

Innovating Wastewater Solutions



| commercial properties | hospitality industry |



The WPL Grease Guzzler® is an innovative, self contained grease management system designed for commercial catering facilities serving hot food and producing waste FATS, OILS and GREASE (FOG). The system utilises patented bio-technology, ensuring efficient and effective drain cleansing with minimal impact on the environment.

Main Features:

Main Features

- Utilises a patented bacteria pre-activation incubation technology to ensure maximum drain cleansing is achieved
- Completely digests FOG using naturally occurring micro-organisms
- Meets Building Regulations 2002 (Part H) specifications on managing waste FOG from commercial kitchens serving hot food
- Aesthetically designed to be space saving and complement commercial kitchen design
- Designed on the principle of 'fit and forget', it is completely automated and self-contained, requiring no daily maintenance
- Variable dosing time and frequency to suit
- Approved by the Water Regulations Advisory Scheme (WRAS) and CE marked

Principal Benefits:

Principal Benefits

- Helps prevent drain blockage and pump station failure caused through the build up of FOG deposits
- Eliminates foul drain odours caused by rancid grease and improves hygiene, helping prevent rodent and insect infestation
- Reduces grease trap maintenance or the need for a grease trap
- Can completely replace the common grease trap
- Requires no space consuming drums of bio-chemicals, unlike some alternative products





Typical installations

- Fast food restaurants
- Pubs
- Restaurants
- Hotels
- Leisure & health centres
- Cafe
- MOD
- Food processing plants
- In-house catering facilities
- Schools, Colleges & Universities

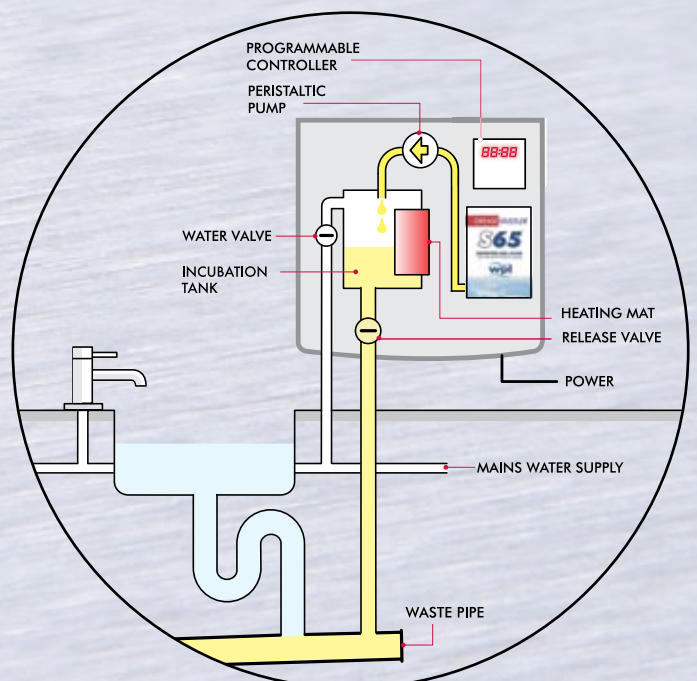
How the Grease Guzzler works

The need for grease management - how the Grease Guzzler works

In an environment where cooking oils and fats are used in large quantities, it is often difficult to imagine the high volume of grease that finds its way into the drainage system. Grease build up can be problematic even in the best designed drains.

The Grease Guzzler releases S65®, a bio-fluid concentrate into an incubation tank filled with cold water. The tank is gently heated for five hours, to stimulate the micro-organisms to multiply, resulting in a rich soup of pre-activated, grease hungry bacteria. At a pre-programmed time, the Grease Guzzler releases the incubated solution into the drain line.

Once the system has dosed, the pipe work will be coated with a layer of enzymes. This continues to actively prevent the build up of any grease that finds its way into the drainage system during the dosing off periods.



What is S65[®] & how does it work?

What is S65 and how does it work?

S65 is a culmination of six year's research and development into bacteria pre-activation and biological grease management. Formulated to combat the different types of FOG found in commercial kitchens, it comprises of 58 different types of bacteria, producing a naturally occurring cocktail of enzymes and micro-organisms, rigorously screened to eliminate pathogens.

Degradation is a result of two simultaneous processes. Enzymes make the first assault breaking the grease into simpler food particles, which are edible to micro-organisms; these then digest and degrade the grease further. As the hungry micro-organisms grow, they reproduce rapidly by splitting, which at the same time releases more enzymes to perpetuate the process until all the grease is broken down.



The result is the conversion of grease into fatty acids and glycerol; water soluble products that form an emulsion. Harmless to the drain, this transformation is irreversible. As these products continue their way through the drain line, degradation continues until the grease is broken down into carbon dioxide and water.





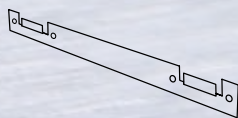
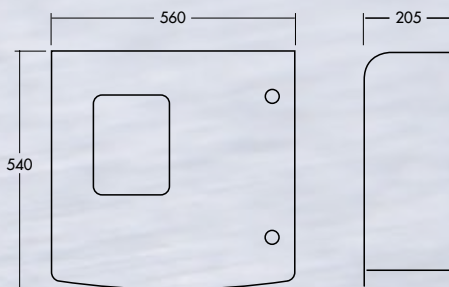
System Requirements

System Requirements

- Single phase, 5 amp (fused spur) electrical supply
- Cold water supply
- Discharge point into drain
- Internal wall mounting

Dimensions (mm)

Approximate size:



A custom made wall bracket is supplied which is pre-fitted to the wall to simplify installation

Where to install the Grease Guzzler

Where to install the Grease Guzzler

It is designed for simple mounting on to an internal wall, normally in the kitchen, close to the drainage waste pipe. Connections are very simple - cold water and electricity in, drain access out.

Dosing should occur close enough to the first sink or drainage discharge point so that grease cannot solidify in pipe work upstream.

Service and Maintenance

The Grease Guzzler has been engineered for complete reliability. Absolutely no user maintenance is necessary, when purchased with a service contract.

In order to keep kitchen disruption to a minimum, fluid replacement is only required every six months on standard dosing.

Supply Options

The following table illustrates WPL's standard supply options. These have been designed to give complete flexibility, whatever the application. Trade enquiries welcomed, with trade discounts available.

Supply Option	Price	Warranty
Supply Only (unit)	POA	2 year parts & labour (RTB*)
Supply Only (S65®)	POA	2 year performance promise
Supply & Install	POA	2 year parts & labour (RTB*)
Supply, Install & Maintain	POA	2 year parts & labour (On Site)
Maintenance Only	POA	On-site parts & labour (Minimum 1 year)
3 Year Loan Option	POA	3 year onsite parts & labour
5 Year Loan Option	POA	5 year onsite parts & labour

On-site warranty is offered as part of a maintenance contract. A call out charge may be applied to site visits where a maintenance contract has not been taken. *RTB (return to base)



WPL Limited
Unit 1 & 2 Aston Road
Waterlooville
Hampshire PO7 7UX

WPL is recognised internationally as a principle designer and manufacturer of high quality package and turnkey sewage treatment systems, and grease management solutions.

It has over 14 years' industry experience and services an extensive customer portfolio comprising the UK's major water utilities, all areas of the commercial sector and the domestic market place.

The company's consistent focus on ecology, coupled with extensive research & development into new technology, have enabled it to far exceed all existing and proposed discharge consent standards enforced by the Environment Agency, SEPA and other regulatory authorities.



For sales, advice or details of your local distributor, please contact WPL.

Tel: +44 (0) 8454 504820
Fax: +44 (0) 2392 242624

email: greasemanagement@wpl.co.uk
www.grease-guzzler.co.uk



INVESTOR IN PEOPLE

WPL Limited registered in England & Wales NI 2583411 VAT No. 568 3801 15. Grease Guzzler and S65 are registered trademarks of WPL limited. WPL Limited has a policy of continual product development and the above information may be subject to change without notice. WPL Limited are fully compliant with the British Water Codes of Practice.