

Every Kitchen Needs One!

**'Effective
Solutions
For Your
Drainage
Problems!'**



FilterShield™



GreaseShield™ Rocom



GreaseShield™ Defender



Deli & Cater Pro
Stainless Steel Range



Automatic Grease Separation and Solids Removal

AST (Automatic Solids Transfer) Range

GreaseShield is the first proactive greasetraps to deal with emulsified and saturated animal fats and FOGs, before they solidify.

GreaseShield removes entrained solids to reduce BOD, COD and SS loadings reducing loading on waste water treatment plants and pumping stations.

GreaseShield harvests a source of renewable energy.

No heating elements; Low operating cost; Sustainable Award Winning Technology!

The recurring need to pump greasetraps and refill with clean water is eliminated.

No biological agents, enzymes and chemicals are required.

User Friendly, Odour Free!

"The Best Greasetraps in the World"

Visit www.GreaseShield.com for more information

ISO Certifications

Quality ISO 9001:2008
Environment ISO 14001:2004
Health & Safety OHSAS 18001:2007



Members of



Award Winning Technology

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GreaseShield™

How it Works



Stage 1: Automated Food Solids Removal

- o Effluent from Sinks, Ovens and other appliances enters the GreaseShield.
- o Food solids automatically get screened and dewatered by an inclined auger or pre-filter and deposited into an external Food Solids Collection container.
- o Pre-Filters and FilterShields available to deal with heavy food waste in busy kitchens



Stage 2: Automated Grease Separation

- o GreaseShield takes advantage of waste thermal energy present in the effluent to remove emulsified animal fats and FOGs before they solidify, using a combination of retaining baffles, reverse flow configuration and the differing specific gravities of water and FOGs which are complemented by thermal layers within the effluent.
- o All of these factors, working in conjunction with the properties of the unique oleophilic (attracts FOGs) and hydrophobic (repels water) FOG removal means, ensures that the objective of protecting drainage systems is achieved.
- o When the FOGs Container is attached to the GreaseShield, a silicone rubber blade with anti friction properties makes contact with the slowly rotating drum allowing the FOGs to be removed externally for recycling and safe disposal.
- o The treated effluent then flows under the outlet baffle and out to drain.



Stage 3: Automated Self Cleaning

- o GreaseShield reuses and recirculates grey water, agitating the internal tank with intermittent cleaning cycles removing fine sedimentation and back washing internal filters preventing foul smells.
- o This removes staff requirements to access the internal of the GreaseShield and eliminates any recurring expense for licensed waste contractors to pump out and dispose of GreaseShield contents.



View the GreaseShield in operation on EPAS YouTube channel:

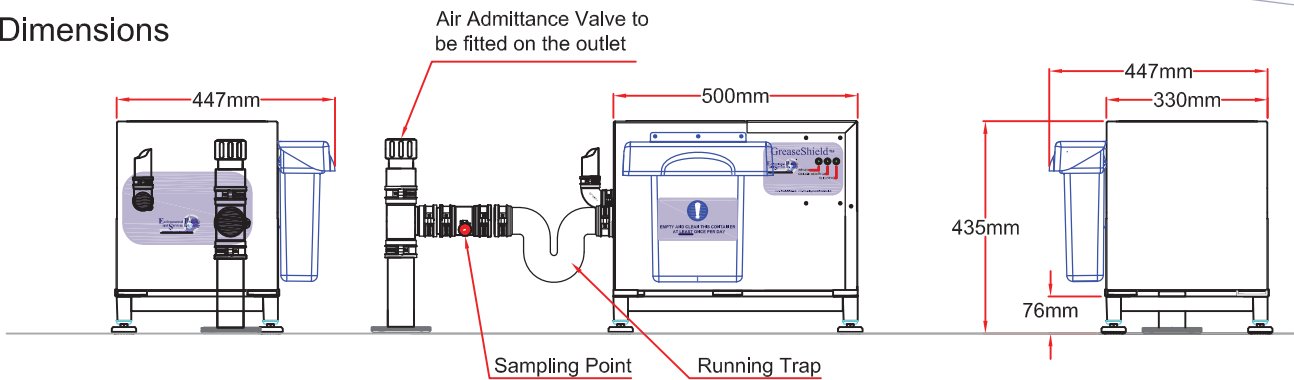
www.EPAS-Ltd.com/Videos

AWARDS

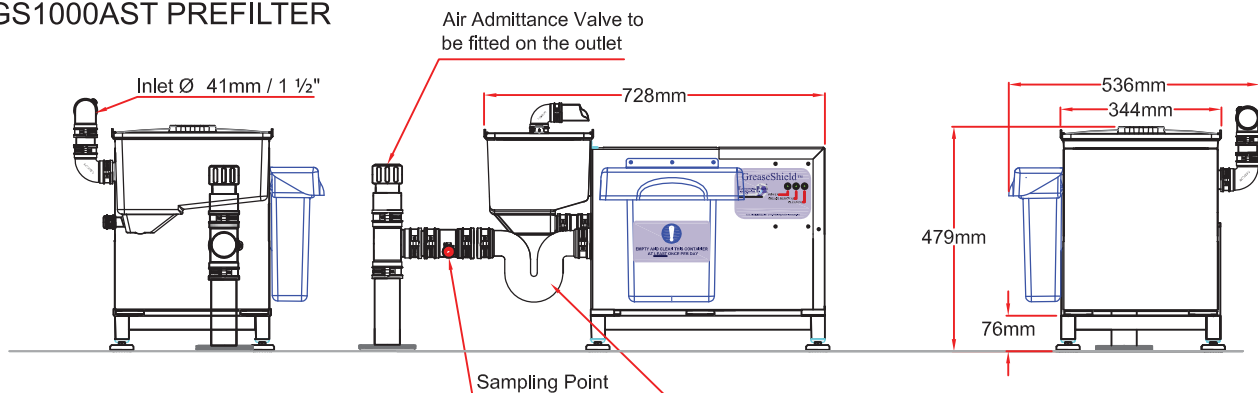
- 2011 FCSI Highly Commended Sustainable Catering Equipment Award - UK & Ireland
- 2010 Green Hospitality Award for Innovation - Ireland
- 2010 Innovation in Industry Award - N.I
- 2009 Eco Innovation Award - France
- 2009 Best Equipment Product - Ireland
- 2008 Best Catering Equipment Award - Ireland

GS1000AST

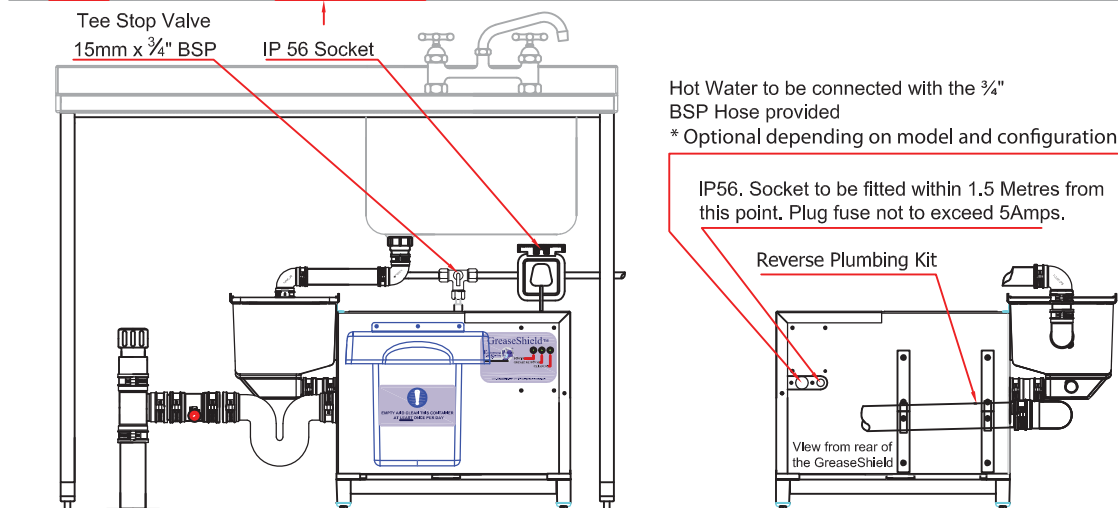
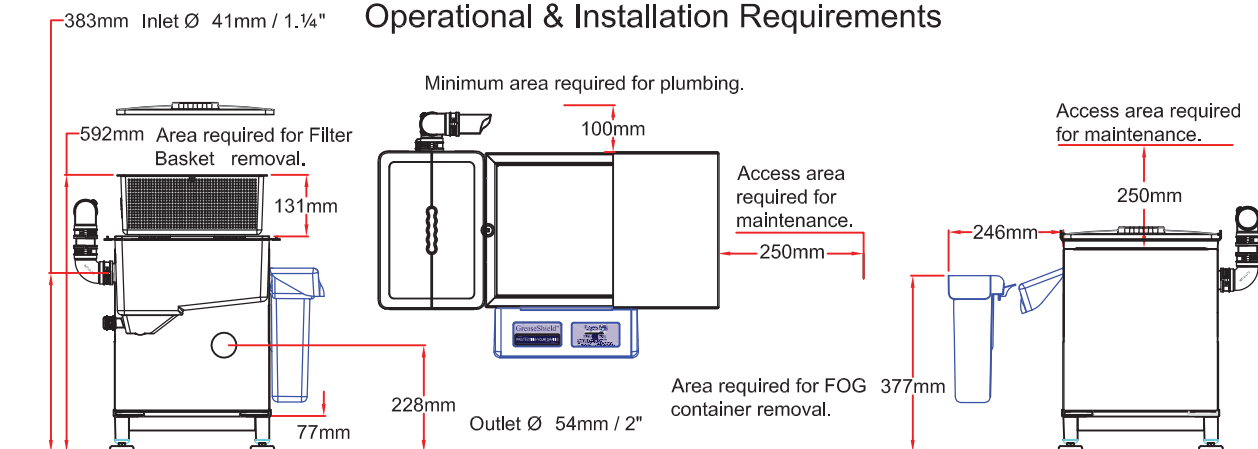
Dimensions



GS1000AST PREFILTER

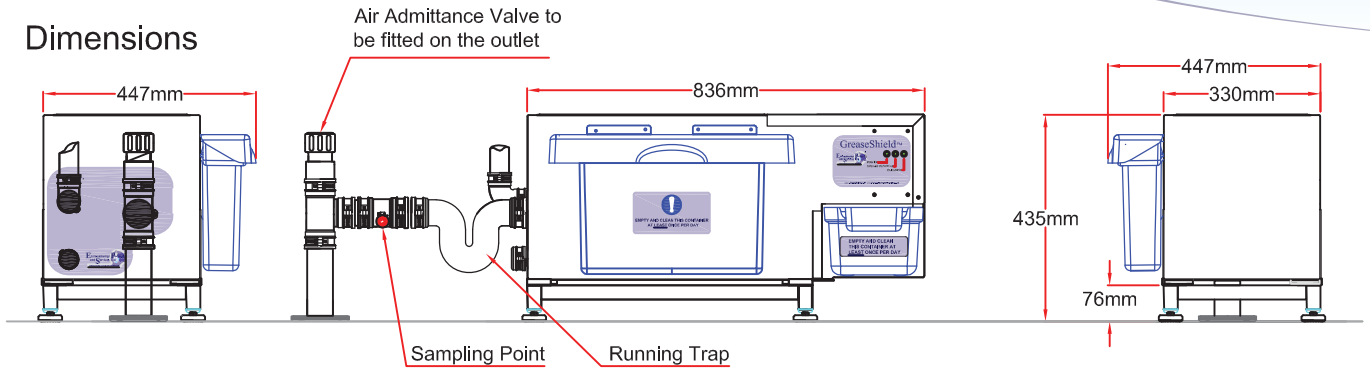


Operational & Installation Requirements

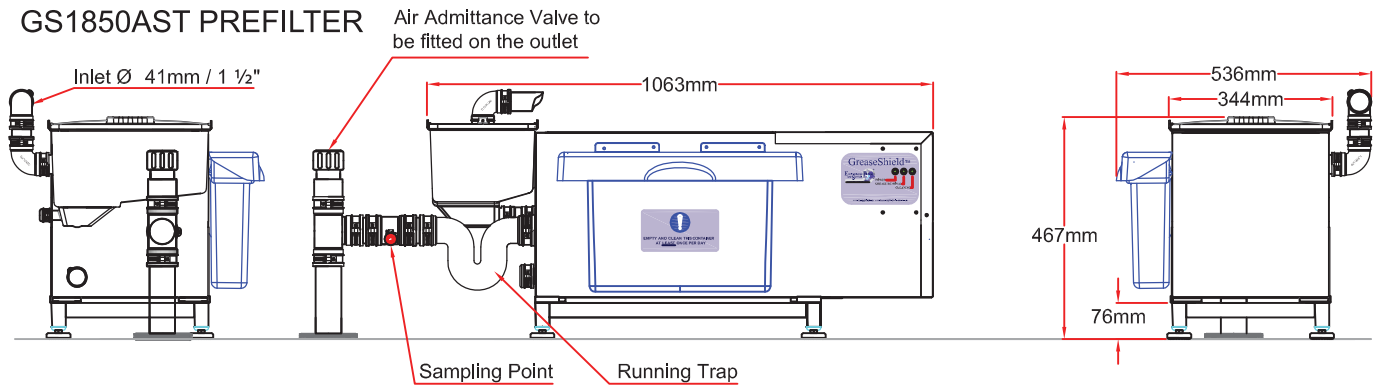


GS1850AST

Dimensions



GS1850AST PREFILTER



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