

Deli & Cater Pro Range of Stainless Steel Sink and Preparation Units

Incorporating the Award Winning GreaseShield and FilterShield Drainage Protection Units

Pre-Plumbed and Pre-wired integrated 304 S/S commercial sinks and prep units for catering equipment distributors and suppliers

- ✓ Functionality
- ✓ Energy Efficiency Combining Lower Energy Costs and a Reduced Carbon Footprint
- ✓ Sustainability in Design and Product Life Cycle
- ✓ Modular Design to Facilitate Integration into any Commercial Kitchen and to Allow for Relocation as Circumstances Change

Easy Cleaning – Totally Retractable 304 Stainless Steel Units



- ← 600, 700 and 800 Ranges
- ← Range of Taps and Sink Filters

- Solids Interceptor →
- No Energy Costs →
- No Moving Parts →
- No Problems →

Award Winning GreaseShield

- ← Fully Automatic and Self Cleaning
- ← No Heating Element
- ← No Chemicals or Enzymes

Pre Plumbed and Pre Wired

- Sensor Tap →
- Minimise Water Usage – Save Money →
- Eliminate Cross Contamination →
- Hygienic Solutions →



Colour coded prep table tops

- Raw meat and poultry
- Raw fish and seafood
- Raw unwashed vegetables
- Dairy and bakery products
- Cooked meat
- Salad and fruit

Innovative and affordable preparation tables and sinks

- ✓ Eliminate fabrication costs
- ✓ Eliminate plumbing costs
- ✓ Eliminate electrical costs
- ✓ Minimise disruption and hassle during installation.
- ✓ Make the job of deep cleaning behind and under stainless steel units easy.

ISO Certifications

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



Members of



Contact Sales@EPAS-Ltd.com to receive AutoCad Design Aid and Detailed specifications

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The Deli and Cater Pro Range

A "plug and play" range of 304 stainless steel sink and preparation units designed for the commercial FSE (Food Service Establishment) markets, combining the essential needs of kitchen sanitary hygiene with drainage protection. These units combine and integrate a range of over 120 variants with the award winning GreaseShield and FilterShield product range, reducing on site electrical and plumbing installation costs and making the job of deep cleaning, behind and under stainless steel sink and preparation units, so much easier for the FSE.

Key Benefits

Pre-plumbed and pre-wired, versatile and flexible commercial stainless steel - 304 grade, sink and preparation units, incorporating the award winning GreaseShield and FilterShield.

GreaseShield

- ✓ GreaseShield is the only proactive greasetrap in the world to deal with emulsified FOGs. Automatically separates grease from effluent to achieve < 100 ppm FOG Discharge.
- ✓ GreaseShield removes entrained solids in real time to reduce BOD, COD and SS loadings reducing loading on waste water treatment plants and pumping stations.
- ✓ Eliminates frequent pumping costs, harvesting a source of renewable energy.
- ✓ Self emptying and self cleaning. No need for staff to access the internal of the machine.
- ✓ User Friendly! Odour Free!
- ✓ No need to purchase enzymes or biological agents! No heating elements. Low operating costs.
- ✓ Reduce CO² emissions and avoid loss of a renewable energy source caused by pumping out greasetraps.
- ✓ Award Winning Modular Technology; Small, compact and easily installed in any Deli or Kitchen!
- ✓ Eco friendly, sustainable design - 99% recyclable!



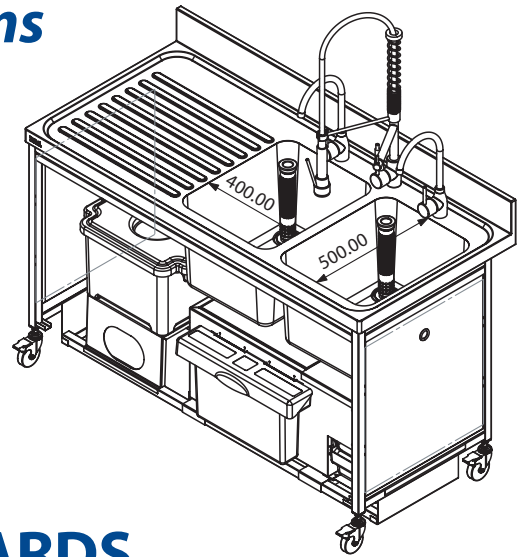
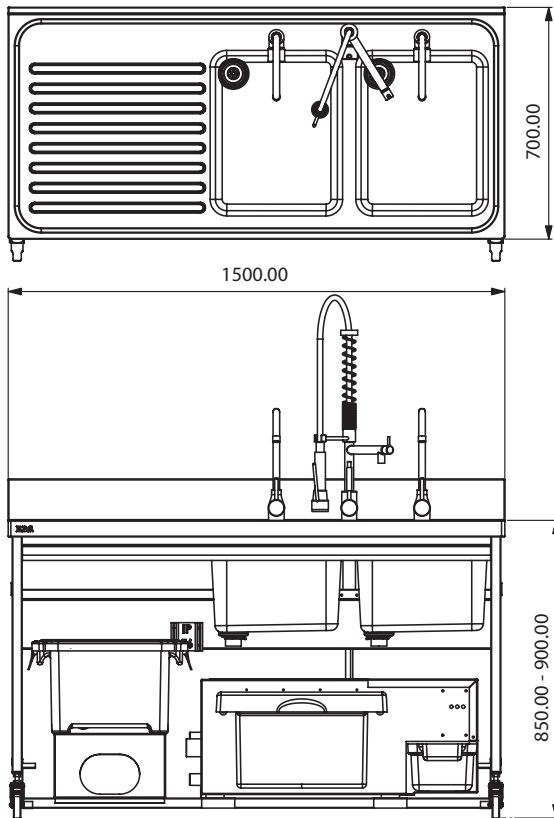
FilterShield

"Not all drainage blockages are caused by fats, oils and grease"

- ✓ No membrane filter to replace!
- ✓ No moving parts!
- ✓ No energy costs!
- ✓ No problems!



Specifications and Dimensions



AWARDS

- 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

“Incorporating the Award Winning GreaseShield and FilterShield”

UNIT SIZE Depth x Length	BOWL DIMENSIONS	Drainers	GreaseShield	FilterShield	Sink Filters	IP56 Sockets	Taps	Locking Castors	304 SS	Sampling Points
600 x 1000	1 x 400 x 400 x 300	x 1	✓	✓	✓	✓	✓	✓	✓	✓
600 x 1200	1 x 400 x 400 x 300	x 1	✓	✓	✓	✓	✓	✓	✓	✓
600 x 1400	1 x 500 x 400 x 300	x 1	✓	✓	✓	✓	✓	✓	✓	✓
600 x 1500	2 x 400 x 400 x 300	x 1	✓	✓	✓	✓	✓	✓	✓	✓
600 x 1600	2 x 500 x 400 x 300	x 1	✓	✓	✓	✓	✓	✓	✓	✓
600 x 1600	2 x 400 x 400 x 300	x 1	✓	✓	✓	✓	✓	✓	✓	✓
600 x 1800	2 x 500 x 400 x 300	x 1	✓	✓	✓	✓	✓	✓	✓	✓
600 x 1900	2 x 500 x 400 x 300	x 1	✓	✓	✓	✓	✓	✓	✓	✓
600 x 2400	2 x 600 x 400 x 300	x 2	✓	✓	✓	✓	✓	✓	✓	✓
700 x 1000	1 x 500 x 500 x 300	x 1	✓	✓	✓	✓	✓	✓	✓	✓
700 x 1200	1 x 500 x 500 x 300	x 1	✓	✓	✓	✓	✓	✓	✓	✓
700 x 1400	1 x 500 x 500 x 300	x 1	✓	✓	✓	✓	✓	✓	✓	✓
700 x 1400	1 x 600 x 500 x 300	x 1	✓	✓	✓	✓	✓	✓	✓	✓
700 x 1500	2 x 400 x 500 x 300	x 1	✓	✓	✓	✓	✓	✓	✓	✓
700 x 1600	2 x 500 x 500 x 300	x 1	✓	✓	✓	✓	✓	✓	✓	✓
700 x 1600	2 x 400 x 500 x 300	x 1	✓	✓	✓	✓	✓	✓	✓	✓
700 x 1800	2 x 500 x 500 x 300	x 1	✓	✓	✓	✓	✓	✓	✓	✓
700 x 1900	2 x 500 x 500 x 300	x 1	✓	✓	✓	✓	✓	✓	✓	✓
700 x 1900	2 x 600 x 500 x 300	x 1	✓	✓	✓	✓	✓	✓	✓	✓
700 x 2000	2 x 500 x 500 x 300	x 1	✓	✓	✓	✓	✓	✓	✓	✓
700 x 2100	2 x 600 x 500 x 300	x 1	✓	✓	✓	✓	✓	✓	✓	✓
700 x 2400	2 x 600 x 500 x 300	x 2	✓	✓	✓	✓	✓	✓	✓	✓
800 x 2400	2 x 700 x 700 x 300	x 1	✓	✓	✓	✓	✓	✓	✓	✓

**OPTIONAL EXTRAS - Vanity Side Panels, Lift Off Doors and Hinged Doors
Dishwasher Entry and Exit Tables custom built to your requirements**

Schematic of a Deli and Cater Pro Sink

Operational & Installation Requirements

