Grease Guzzler

Dosing Systems - Grease Guzzler

Dosing Systems
Guzzler

The Grease Guzzler is an active drain maintenance system that automatically protects drain lines against blockages whilst complementing commercial kitchen design.

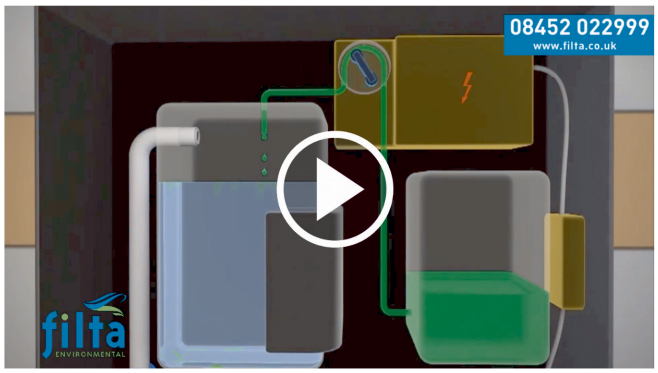
Grease Guzzler – Standard Features

- Utilises a patented bacteria pre-activation technology
- Completely digests FOG using natural micro-organisms
- Meets building regulations 2002 specifications on managing waste FOG
- 'Fit & forget' system. We manage the equipment with regular, planned visits
- Variable dosing times and frequency tailored to suit
- Approved by the Water Regulations Advisory Scheme (WRAS)
- Aesthetically designed to be space saving and complement kitchen design
- Guaranteed for the life of the contract. We replace any failing parts free of charge
- Watch our Grease Guzzler service video on our YouTube channel ***@TheFiltagroup***

Model Capacity

Model: ***Grease Guzzler*** - 5 litre carton

Application: 1 Commercial Sink or Dishwasher



Sizes & Dimensions

Height: 540mm

Width: 560mm

Depth: 205mm