

Sinking in Grease Management problems?

Let CBio GreaseBeta reduce costs and ensure legislative compliance



GreaseBeta

Grease Management System

AVOID COSTLY PROSECUTION



Failure to adhere to the following laws can lead to enforcement and prosecution

Section 111 of the Water Industry Act 1991

It is a criminal offence to discharge into the public sewers any matter which may interfere with the free flow of wastewater.

Building Act 2000 (Section 59 of the Building Act 1984)

A local authority can enforce satisfactory provision for drainage of an existing building by service of a notice on the owner. This can include a requirement for the installation of effective means of grease removal.

Environmental Protection Act 1990 - Duty of Care
Environmental Protection Act 1990 - Statutory Nuisance
Food Safety Act 1990

A GreaseBeta audit assesses the impact of FOG at your premises

- Investigate sources of FOG and existing issues
- Check existing grease management systems
- Provide full report recommending solutions for compliance/reduced reactive costs
- Install recommended solutions
- Provide training/education around grease management
- Maintain and service chosen solutions

We install and service our grease management solutions and are here to offer advice directly to all customers; from small country pubs to supermarket chains.



Examples of issues caused by FOG

FOG causes fat bergs to form in public sewers resulting in environmental damage and significant clean up costs



Blockages can become so severe that fat seeps into the surrounding infrastructure



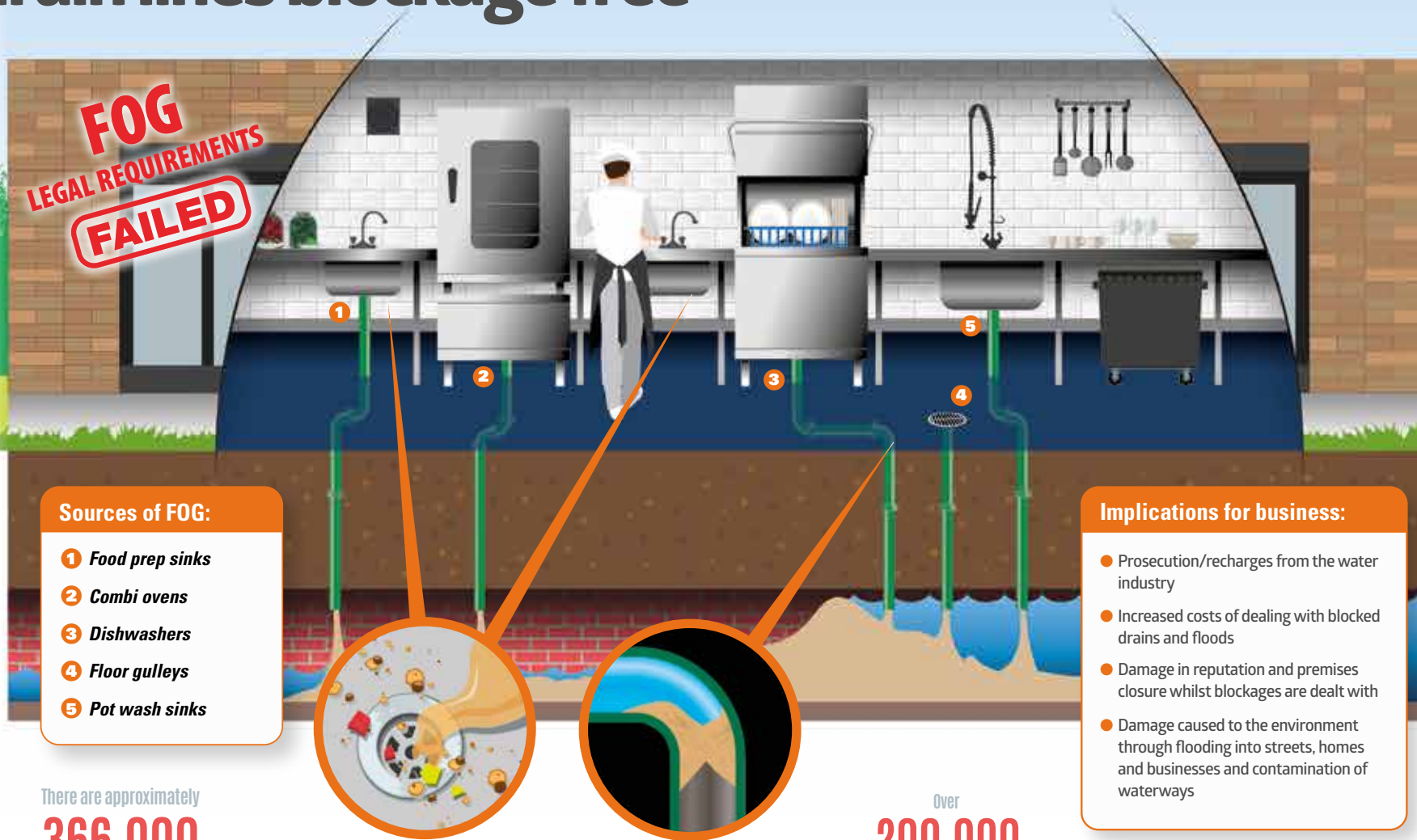
How GreaseBeta can keep you compliant with legislation and your drain lines blockage free

Fat, Oil and Grease (FOG) is a major issue affecting Food Service Establishments (FSEs) and the Water Industry. When preparing / cooking / clearing up food, every FSE produces

FOG disposed of down sinks or directly from ovens and dishwashers may flow away easily and appear harmless but as it cools, it congeals and hardens within the drainage system, resulting in internal and external blockages.

Detergents break up fats temporarily, but the solution reverts to solid fat in the drains. Once this happens, the fat sticks to the inner surface of the drainage pipes and restricts water flow, causing the pipe to block. The result is overflowing sewers, odour problems and a greater risk of vermin.

Blockages build up over time and can occur further down the drainage run, affecting neighbouring premises. Apart from the inconvenience, financial cost, fines and hygiene risks associated with drain and sewer blockages, they can damage the reputation of a food business.



Sources of FOG:

- 1 **Food prep sinks**
- 2 **Combi ovens**
- 3 **Dishwashers**
- 4 **Floor gulleys**
- 5 **Pot wash sinks**

Implications for business:

- Prosecution/recharges from the water industry
- Increased costs of dealing with blocked drains and floods
- Damage in reputation and premises closure whilst blockages are dealt with
- Damage caused to the environment through flooding into streets, homes and businesses and contamination of waterways

There are approximately
366,000
UK sewer blockage
call-outs every year

FOG causes costly blockages in pipework and foul odours

Over
200,000
pipe blockages occur in
commercial premises each year

Why choose a GreaseBeta system?

High performing products reduce costs and on site problems

Ensures compliance with legislation and health and safety

Safe and environmentally friendly systems

Cutting edge technology developed from nature

Fully managed and maintained systems deliver peace of mind



The CBio edge

We believe there is no single product to resolve your FOG issues. Instead, a bespoke grease management solution will provide the most cost effective solution. It's our expertise in combining the right products which make our grease management solutions the most popular choice for UK commercial kitchens.

The Greasebeta range offers a combination of solutions to meet the specific needs of each customer

GreaseBeta

Grease Management System

Grease interceptors

- Ideal for external use.
- Should be dosed microbially.
- Requires regular specialist emptying.

Bio Blocks / Aer8

- Designed to break down FOG and keep pumping/lifting stations clear.

Dosing Unit

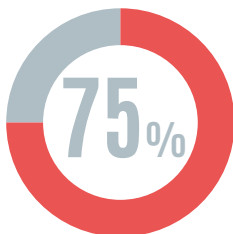
- 90% FOG degradation (Granfield University Study 2016).
- No capital spend and low annual cost.
- Serviced every 3 months by skilled engineers.
- Designed to work in conjunction with all mechanical units.
- Ideal where space is limited.
- No maintenance for kitchen staff.

GRU

- The GreaseBeta BioGRU design keeps it simple, combining superior performance with minimal maintenance ensuring your kitchen drains remain fat and food waste free.
- The GRU is robust, constructed entirely of stainless steel.
- Patented system with no mechanical or moving parts that can malfunction or become jammed.
- The grease recovery process is so efficient (96%) that the FOG is of high enough quality to be recycled.

Food Solid Strainers

- Fixed beneath sinks to capture the majority of food.
- Simple design; food waste is collected in a drawer, which can be quickly emptied and cleaned.
- Allows food waste to be collected for composting or digestion for energy generation.



Percentage of pipe blockages caused by FOG in some areas of the UK

Safe and environmentally friendly systems

Cutting edge technology developed from nature



Fully managed and maintained systems deliver peace of mind

For more information:

www.cbiouk.com

Tel: 029 2067 4098



CBio, Beaufort Studio, Atlantic Wharf, Cardiff CF10 4AH
Tel: 029 2067 4098 | Fax: 029 2067 4091 | Company Registration: 02775682

CERTIFIED BY THE FOLLOWING ORGANISATIONS

