

## The Biological Solution against Fat, Oils and Grease

With the ever increasing changes and tightening of regulations regarding the safe disposal of Fats, Oils and Grease (FOG), the maintenance and management of Grease Traps and Grease Separators has become a regular part of our customers' waste removal service requirement.

For many catering establishments such as, pubs, hotels and restaurants, the build up of FOG is an everyday occurrence, due to food preparation and dish washing.

Left untreated, it can lead to a mixture of problems, many of which can result in bad smells, hygiene worries, unhappy customers, environmental issues, costly emergency call outs and lost revenues.

FOG does not dissolve in water, it floats on the surface and coats drain walls, pump wells and grease separators. If left untreated, it accumulates, solidifies and can eventually form what is known as **'Fatbergs'** in the wastewater drainage system.

Although equipment such as Grease Separators and Grease Traps will separate the grease from the wastewater, the regular cost and hasstle of removing and disposing of the grease remains an on-going maintenance issue.

KEE's Bioguard system is different as it dissolves the fats, oil and grease by 'digesting the grease' and dismantling the cellular composition of the FOG permanently.

The great news is that KEE's Bioguard system is small, compact, quick and easy to install and the solution is 100% biodegradable, making it safe to use in the kitchen environment, protecting the health and welfare of your staff.



The KEE BioGuard unit simply fixes to the wall offering trouble free maintenance.



For more information visit our website or call KEE Services on:

01296 634500



## Specialists in Domestic & Industrial Wastewater Treatment

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