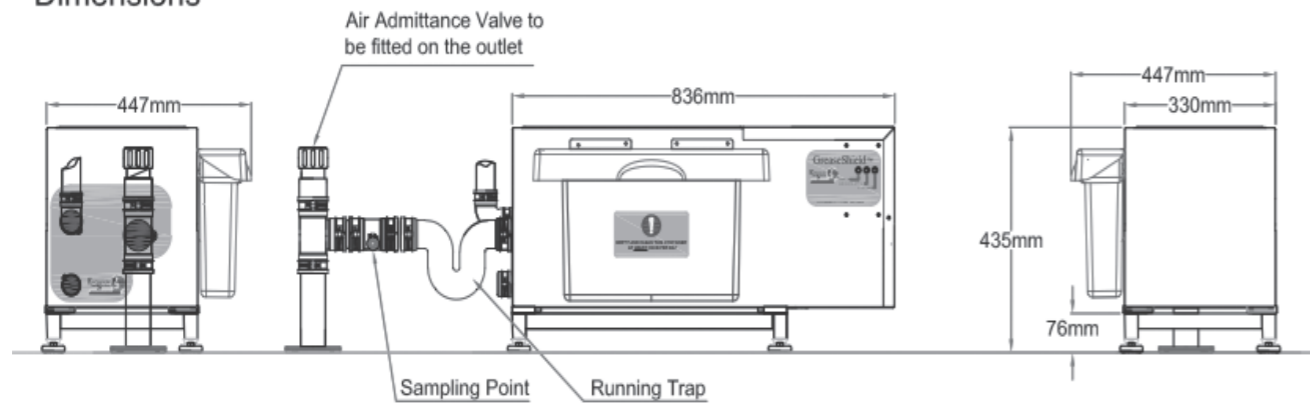
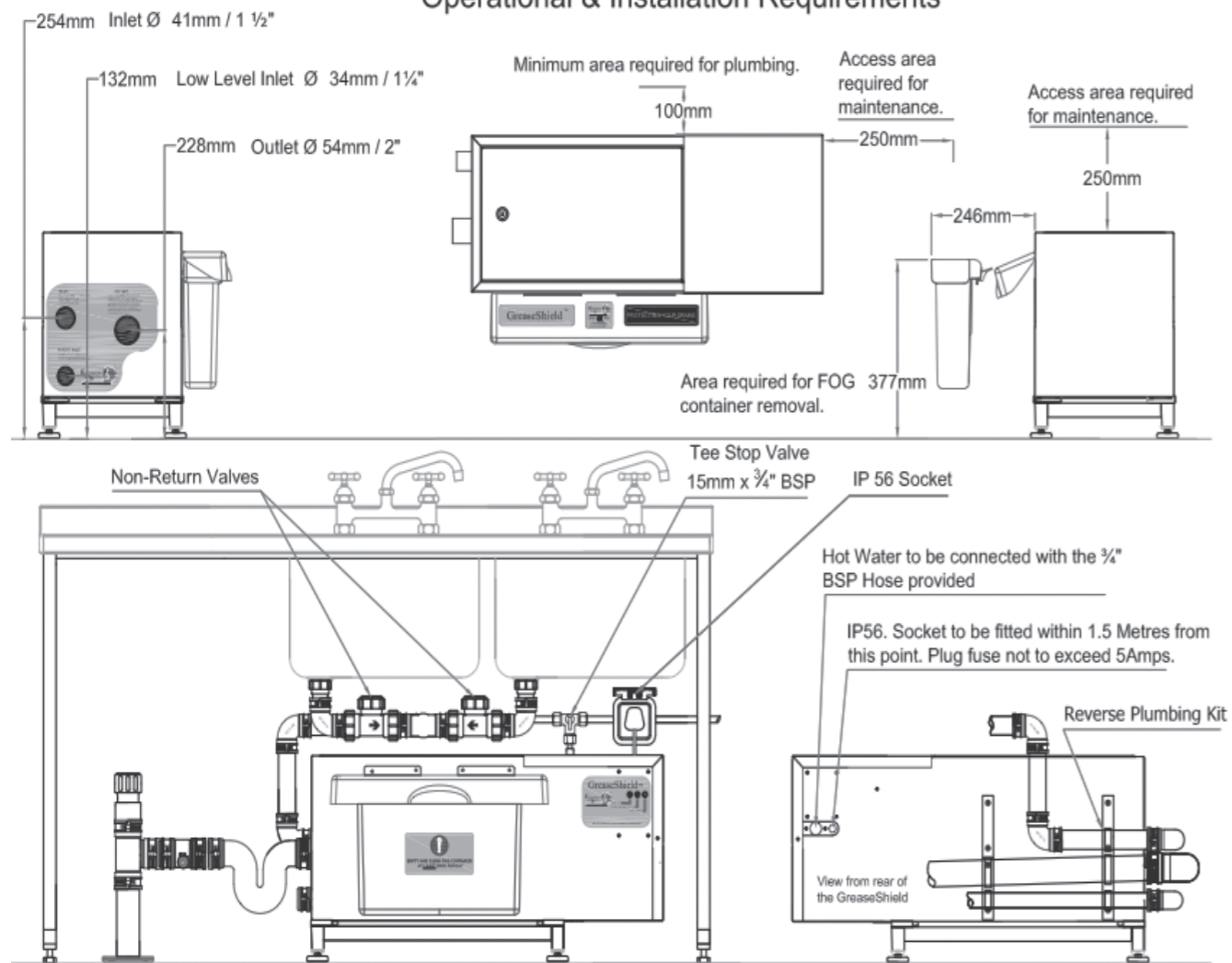


GreaseShield ROCOM

Dimensions



Operational & Installation Requirements



GreaseShield ROCOM

"An unrivalled award winning appliance to solve grease related problems"



GreaseShield is the most cost effective greasetrapp in the world combining Best Available Technology (BAT) with value for money.

Applications
 Multiseries
 Rotisseries
 Combi Ovens

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

ADVANTAGES

GreaseShield is the only proactive greasetrapp in the world to deal with emulsified FOGs. Automatically separates grease from effluent to achieve < 100 ppm FOG Discharge. 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!

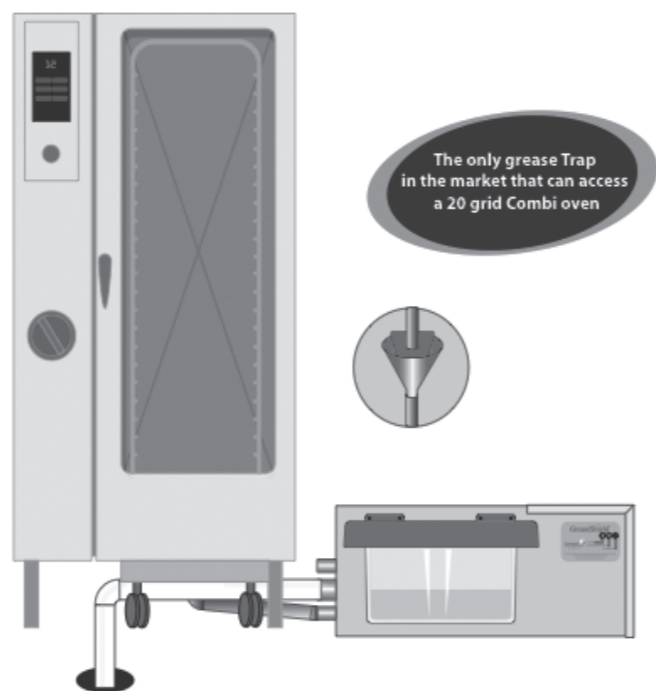
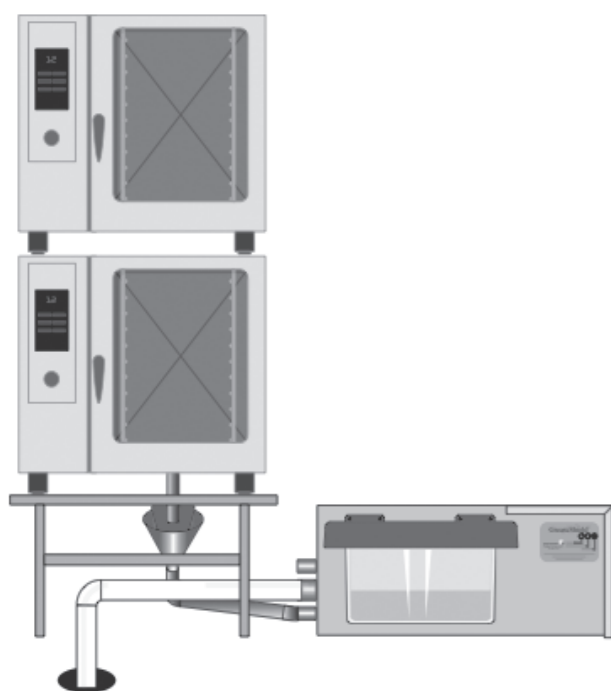
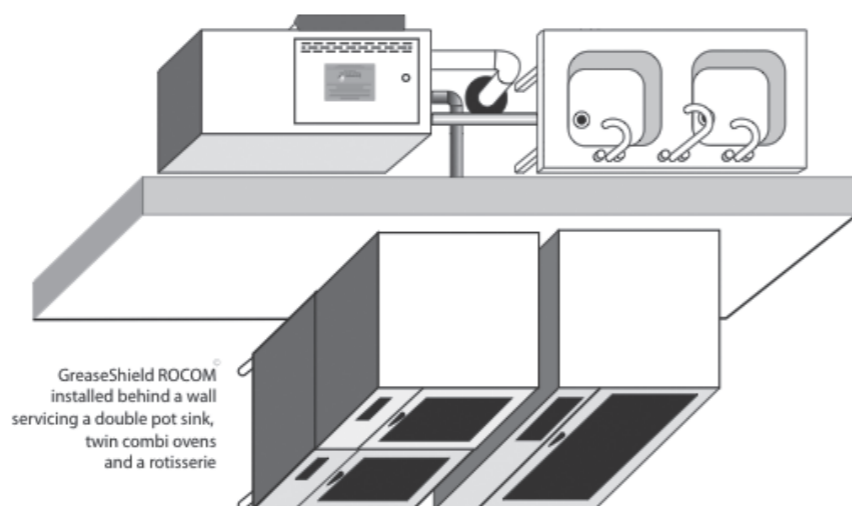
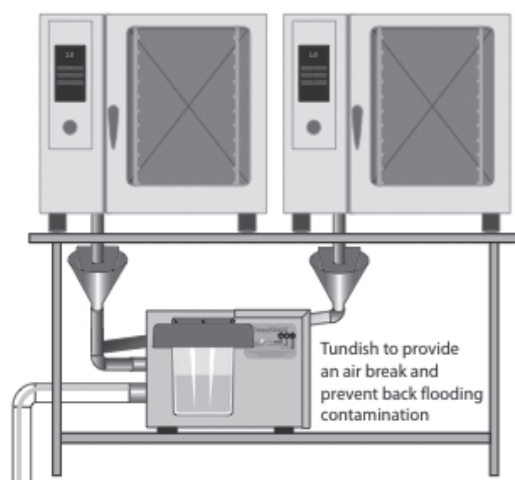


Vianen Kitchen Ventilation

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Typical applications for combi ovens and rotisseries (schematic drawings)



The main animal fat and grease generators are pre-rinse, pot washing sinks, dish washers, combi ovens, wok cooking stations and rotisseries. Due to large concentration of fats and oils from cooking chickens in rotisseries and combi ovens, restaurants, delis and supermarkets have huge problems with grease. Animal fats will solidify below 40° Celsius. Grease solidifies in pipework before reaching external EN1825 grease traps.

The GreaseShield Rocom is designed to slot in under any rotisserie and combi oven and service double stacked combi ovens and 20 grid ovens, removing grease related problems at source, avoiding disruption to business activities.



GS Rocom R 1000.

Technical Information: Flow rate 1.85 L/PS. Continuous FOG removal. PLC controlled to your specifications. Motor, 230v/50hz, 5 amps, 1 x 24 watts. Weight 32kg, Height 365mm, Width 424mm and Length 1165mm. 304 stainless steel, polypropylene inner tank. Graduated FOG collection containers. 12 month parts and labour warranty.

Applications: Double stacked combi ovens, 20 grid combi ovens and multiple combi ovens and rotisseries.

GS Rocom R 1850.

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GreaseShield

How it Works



Stage 1: 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 2: Automated Self Cleaning

- o The 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.

GS1000 Rocom

Dimensions

