

Technical Data



Product Description

GreaseShot is an advanced, automatic biological dosing system designed to prevent the build-up of fats, oils, grease, and starches (FOGS) in commercial foodservice drains. It delivers consistent, high-quality biore-mediation to keep drainage systems clear and operating efficiently.

Key Features & Benefits

- **Eco-Friendly Design:** No packaging waste
- **Reusable Container:** Sustainable and cost-effective
- **Compact Format:** Smaller design for easier handling and storage
- **Efficient timer mechanism:** An "all in one" bio release timer, powered only by 2x AA batteries for low cost ongoing operational running
- **Pump-Free:** No peristaltic pump for improved reliability
- **Low Maintenance:** Reduced ongoing running costs
- **High-Performance Bioremediation:** Premium biological solution

Materials & Specifications

- **Body Material:** Grey/Black high impact UVPC body, Initial Box Weight: 3.5 kg
- **Replacement Biofluid Weight:** 2kg

Installation Guidelines

- **Height:** Install 1200 mm Above Finished Floor Level (AFFL), ideally above the height of the work table.
- **Placement Warning:** Do not install adjacent to equipment that discharges hot waste, such as combi ovens or dishwashers.
- **Drain Preparation:** Ensure drain lines are jetted and cleared of FOGS before installing GreaseShot.
- **Installation Instructions:** Please refer to the official installation manual for detailed guidance.
- **GreaseShot** - Technical Data Sheet

Cleaning Instructions

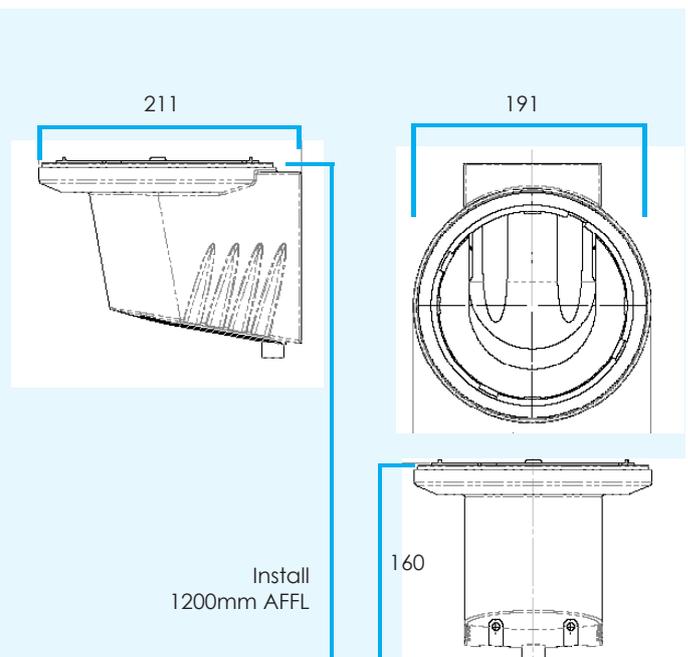
- Rinse the reusable container thoroughly before refilling.
- Wipe down any internal residue from the GreaseShot unit.
- Refer to the operational manual for full cleaning procedures.

Warranty Information

- **Unit Warranty:** 12 months
- **Biofluid Shelf Life:** 12 months (excluded from warranty)



Install GreaseShot 1200mm AFFL, so it is above the height of the work table.



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