

# 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 bioremediation 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 volume for easier handling and storage
- Battery-Free: No batteries required
- Electronics-Free: No printed circuit board (PCB)
- Pump-Free: No peristaltic pump for improved reliability
- Low Maintenance: Reduced ongoing running costs
- Efficient Operation: Six-second continuous drip feed
- High-Performance Bioremediation: Premium biological solution

## Materials & Specifications

- Body Material: Grey/Black PA12 Nylon
- Initial Box Weight: 2 kg
- Replacement Biofluid Weight: 0.9 kg

## 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

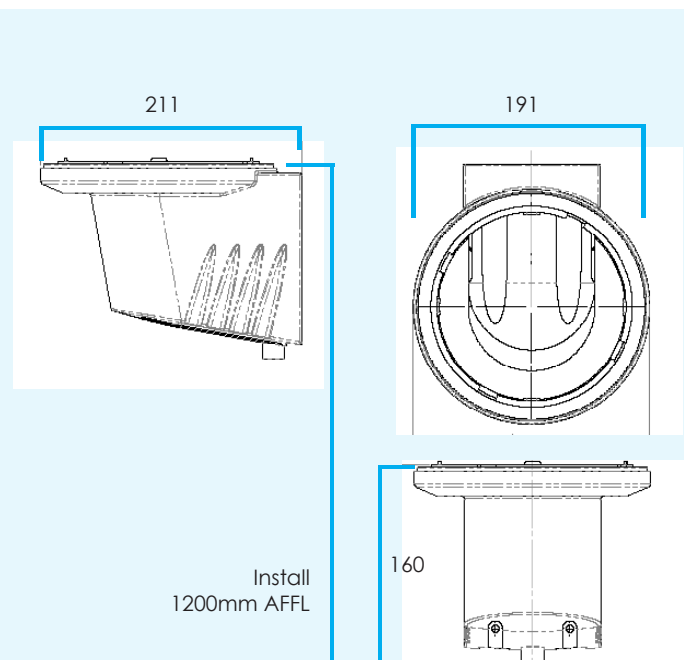
- Rinse the reusable container thoroughly before refilling.
- Wipe down any internal residue from the GreaseShot unit.
- Refer to the operational manual for full cleaning procedures.

## 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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