

Smart Grease Management



The Experts in FOG Solutions

Our smart grease management solutions are specifically designed for hospitality, food service and public sector establishments that process large amounts of fat, oil and grease via kitchen wastewater. Our aim with our Smart Serv Grease Solution is to help our clients prevent, rather than react to, the costly issues poor FOG management generates.

- Reduces Costs**

 - › Reduction in pump out / emptying costs
 - › Easy installed – lightweight requiring minimum labour
 - › Only gets emptied when needed
- More Efficient**

 - › Super capacity
 - › Captures 96% of grease compared to an industry norm of 25%
 - › Compact with SMALL Foot Print
 - › Reduced odours
- Peace of Mind**

 - › Totally managed system
 - › High level alerts direct to mobile phone
 - › Reduced health & safety risk – due to cross contamination
 - › Keeps you compliant – avoiding fines & negative PR
- Scalable**

 - › Retrofit system
 - › Interconnecting units – system can grow as your business grows
 - › On the floor / suspended from ceiling or in-ground installations



We Provide a Total Solution to Grease Management Offering:

- › Thought Leadership through 60 years of manufacturing Grease solutions
- › Expert Advice / Technical Support
- › Experienced Installation team
- › Service & Maintenance Packages

Applications:

- › Retro / Bespoke Systems
- › New Build
- › Passive & Mechanical Solutions

M&S
EST. 1884

M&H McLaughlin & Harvey

“The introduction of Kingspan Sensor's Smart Serv Grease solution has allowed us to further demonstrate our innovation to M&S. Kingspan Sensor's System clearly demonstrates that disposing of fats, oils and grease can be done simply, easily, and with the minimum of interruption. Our pump out costs have been more than halved because the grease trap only needs emptying four times a year compared to 12 times with our previous system saving us over £2,600 – and that's not accounting for the cost of the disruption of emptying a trap every month. So, overall, it has been a solution which more than fulfils the brief.”

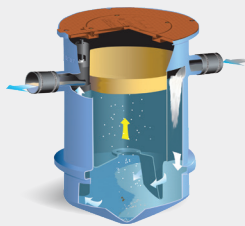
Gary McClernon,
Account Manager for McLaughlin & Harvey

Trust the Experts

We offer a one stop customised solution to your Grease Management needs ensuring that your system is correctly sized and maintained as and when needed, providing many years of problem free efficient protection.

Our complete Smart Grease Management Solutions comprises of the following:

01 Trapzilla Super Capacity Grease Interceptor



- › Hydro mechanical with super capacity
- › Captures 96% of grease compared to an industry norm of 25%
- › Small foot print — ideal for retrofit applications
- › Bespoke applications to suit business needs
- › Sized on flow rate not covers

02 IFOG Bacteria Dosing Unit



- › Natural, environmentally friendly bacteria
- › Continuous monitored treatment, downstream of the trap for final cleansing
- › Keeps pipes and drains clear
- › Helps reduce odours

03 Measuring & Monitoring System



- › Market leading sonic probe and control panel integrated with the Trapzilla Grease Trap
- › SmartServ software provides remote access to multiple assets over multiple locations
- › Sends alerts via email / text to indicate when full or any operational issues

04 Scheduled Servicing & Maintenance Plan



- › Highly experienced and expertly trained service engineers
- › Link in with software ensures faster more pro-active response
- › Maximises the operation and prolongs the life of the system

05 Tankering Services



- › Traps only get emptied when needed
- › Professional service from preferred partner scheme
- › National coverage

Kingspan Environmental Ltd.

Kingspan Service Team

180 Gilford Road
Portadown
Co. Armagh
BT63 5LF

T: +44 (0) 28 3836 4600

E: service@kingspan.com
