

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

Environmental  
Products & Services Ltd.  
[www.EPAS-Ltd.com](http://www.EPAS-Ltd.com)



# GreaseShield™ ROCOM®

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

GS RoCom R 1850.



Colour co-ordinated  
cartridges can be supplied  
to protect the view  
from public eyes

**The only grease trap  
on the market that can service  
a 20 grid Combi oven or  
double stacked combi ovens**

## Applications

Supermarkets  
Delis  
Commercial Kitchens

GS RoCom R 1000.



## Key Benefits

- ✓ Compact, designed to slot under a combi oven
- ✓ Eco friendly – energy efficient
- ✓ Protects your drains
- ✓ Odour free
- ✓ User friendly
- ✓ Saves money and protects the environment

### Massive savings!

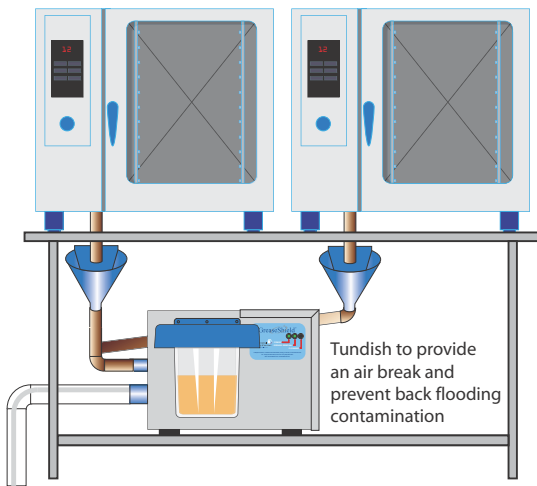
No periodic pumping required!  
No enzymes or chemicals required!  
No heating element energy costs!

5 Shepherd's Drive  
Carnbane Industrial Estate  
Newry, Co. Down  
N. Ireland, BT35 6JQ  
Tel: +44 (0) 28 3083 3081  
Fax: +44 (0) 28 3025 7556

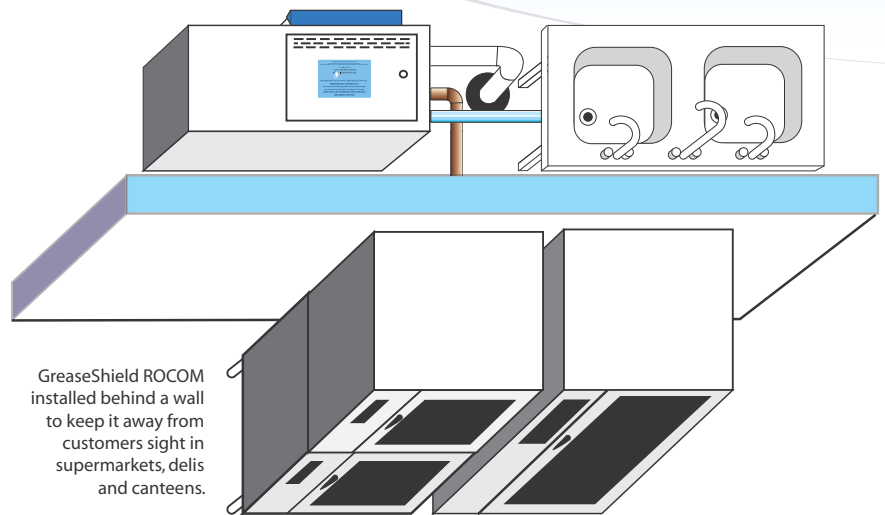
Award Winning Technology

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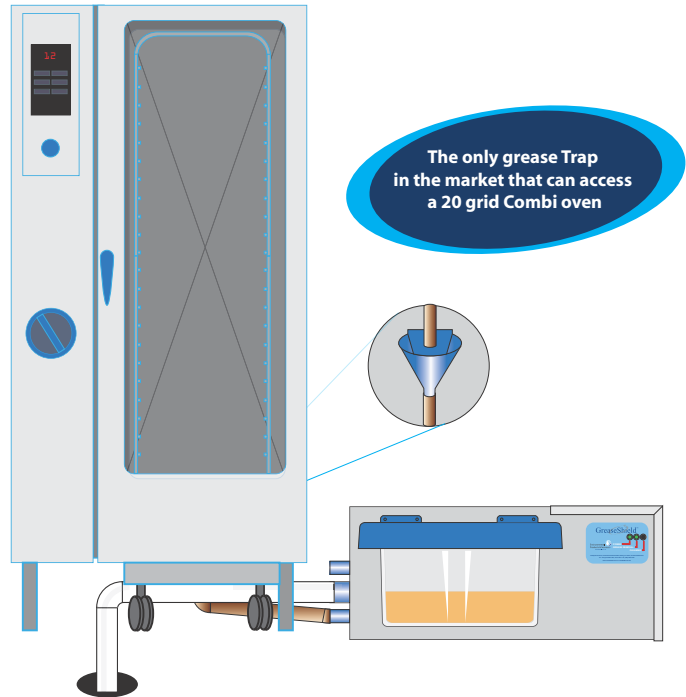
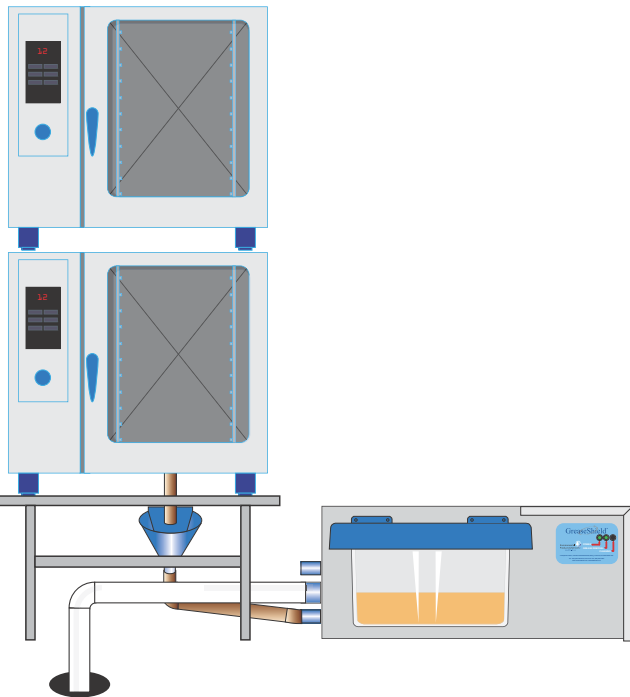
# Typical applications for combi ovens and rotisseries (schematic drawings)



Tundish to provide an air break and prevent back flooding contamination



GreaseShield ROCOM installed behind a wall to keep it away from customers sight in supermarkets, delis and canteens.



The only grease Trap in the market that can access a 20 grid Combi oven

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, including double stacked combi ovens and 20 grid ovens, removing grease related problems at source, avoiding interrupted business activities.



**GS Ro-Com 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.



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