GreaseMaster Cyclone

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Grease Recovery Unit (GRU)

The Next Generation of GRU

The GreaseMaster Cyclone has been 15 years in the making. Designed by Engineers working directly in the field and is an answer to all the criticisms historically levelled at GRU's. Built without compromise, the GreaseMaster Cyclone delivers previously unimagined levels of FOG retention whilst using less energy than traditional GRUs.

Benefits

- Industry leading grease removal approximately 2,000 litres of quality oil recovered every year with a value of £400
- No odours better working environment
- Easy staff daily maintenance save time
- **De-waters and filters out food waste** no sludge, reducing drain blockages
- Low power costs save over £1,500 on other units



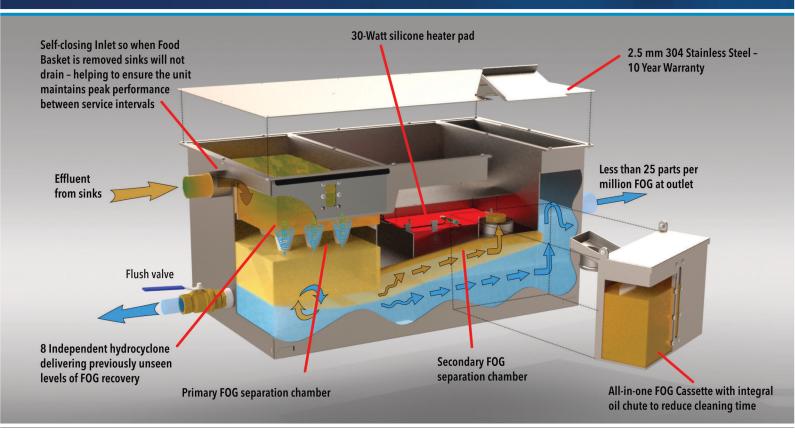
Features & Benefits

- The World's first Hydro Cyclonic enhanced Grease Recovery Unit with 8 independent Hydro Cyclones
- Unique two stage FOG separation and recovery
- Less than 25 parts per million FOG at outlet
- Sealed outlet so no sewer gas smells
- Self-Closing Inlet to protect the unit from food waste, ensuring the unit maintain peak performance between service intervals
- No requirement for staff to remove covers so reduced cleaning time, better hygiene and no smell
- The lowest energy consumption of any GRU costing as little as 3 pence a day to run saving a typical kitchen thousands of pounds over the lifetime of the unit
- Heavy Duty 2.5 mm, 304 Stainless Steel construction with a ten-year warranty on stainless steel carcass
- All-in-one Oil Chute and FOG Cassette reducing daily maintenance operations
- Heavy duty Stainless-steel FOG Cassette and Food Basket
- No heater element (30 Watt heater pad)
- High quality recovered oil can be added to UCO for use as Biofuel as the moisture content is less than 1%
- Patent pending

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Low Maintenance

Daily Maintenance

- Check and remove food basket and empty contents into waste bin.
- Empty the FOG collection container into a grease collection bin.
- Open the silt valve for 5-10 seconds at the end of your shift whilst keeping the taps open.

Applications

- · Drainage systems
- Dishwashers & Pot wash Areas
- Prime cooking connected to drainage

GreaseMaster Cyclone Models

Technical Data	GMC50	GMC100	GMC125	GMC150	GMC200
Max effluent flow rate (litres/sec)	0.5	1.0	1.25	1.5	2.0
A) Unit Height, ground to lid (mm)	374	374	374	374	404
B) Lid length, end to end (mm)	581	701	791	991	1131
C) Lid width, front to back (mm)	442	563	563	563	563
D) Height to base of inlet (mm)	320	320	320	320	350
E) Height to base of outlet (mm)	176	176	176	176	206

