



WPL Grease Guzzlers provide freeflowing drains for budding chefs

Wastewater Management Specialist, Watling Hope has installed ten WPL Grease Guzzlers at Croydon Catering College. Part of a multi-million pound refurbishment, the new 'fit and forget' eco-systems will provide total grease management throughout the new training facility, eliminating blockages and the need for unhygienic grease traps.

Accommodating 300 students and 20 staff, Croydon's new facility provides the largest training kitchen complex in the country. Anticipating a potential build-up of grease in pipes and drains, the College's catering suppliers, Gratte Bros Ltd, specified the Grease Guzzlers; a more effective alternative to a conventional grease trap. Programmed to dose drainage lines at night, the Grease Guzzler uses patented incubation technology to actively break down fats, oils and grease, eliminating the main cause of drain blockage. No user maintenance or additional drain cleaning chemicals are required, saving time and reducing cost and environmental impact.

Kaj Sandom, Key Account Manager at Gratte Bros comments: "We specified the Grease Guzzler as it has proved to be very effective in previous projects. The system is completely automated and sits discreetly on the wall. Watling Hope's engineers top up the specially formulated solution every three months, so there is no need for any user intervention."

WPL Ltd is an internationally-recognised leader in the design, manufacture and supply of standardised and bespoke environmental sewage, wastewater and commercial kitchen grease management process solutions.

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