

# FOGZAP

This groundbreaking solution revolutionises the way restaurants, catering companies, and hospitality venues handle FOG waste.



## What makes it different?

FOGZAP is an environmentally friendly bacterial treatment that completely digests fats, oils, grease and saponification (FOGS) in kitchen waste systems, preventing re-congealing downstream.

This treatment is a simple, cost-effective, and safe way to remove FOGS from grease traps and grease recovery units.

## Benefits

- ✓ Eliminates odours
- ✓ Reduces FOGs
- ✓ Reduces call outs and decreases how often tanks require emptying
- ✓ Maintains infrastructure integrity
- ✓ Safe and easy to administer
- ✓ More cost-effective than existing methods

### Before FOGZAP



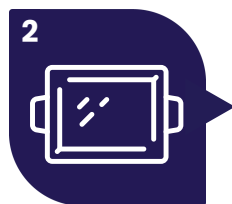
### After 12 weeks of dosing with FOGZAP



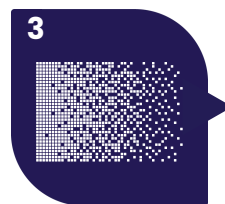
## How do I use FOGZAP?



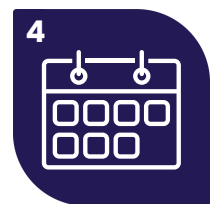
1 Take a sachet of FOGZAP



2 Place into the treatment area



3 Leave to dissolve over a week



4 Dose weekly