

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

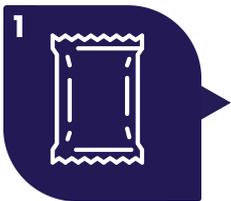
Before FOGZAP



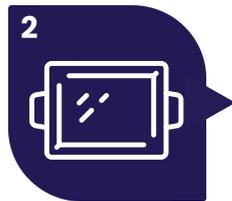
After 12 weeks of dosing with FOGZAP



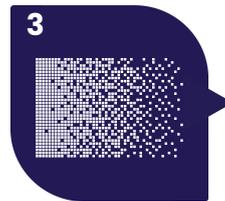
How do I use FOGZAP?



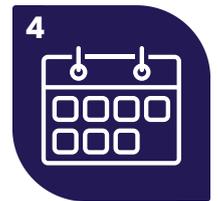
1 Take a sachet of FOGZAP



2 Place into the treatment area



3 Leave to dissolve over a week



4 Dose weekly