

# A Sink Filter that Works

## SINKGuard3

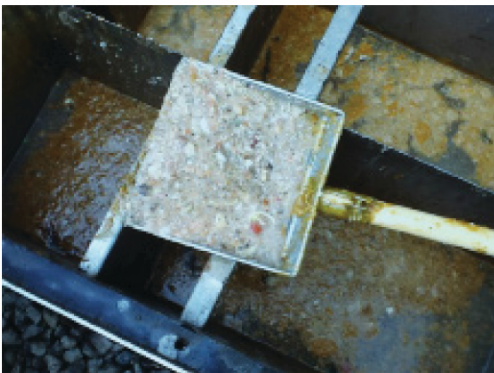
Standard sink filters are not designed to prevent small particles of food debris entering the grease trap or drainage. They are usually found under the sink due to the problems they create for the user, for example when a pot is being washed the pot dislodges the filter.

In Northern Ireland new legislation outlaws food debris entering the drainage system. Aluline has developed an efficient sink filter to help combat this problem.

### Removal at Source

#### Sink Wastes

The use of sink wastes is entry point for most waste collecting in pipes or traps. The use of sink waste with filter and basket can assist in the training of operatives and deter the action of pouring solid wastes into the drainage network and traps.



A large amount of food debris scooped from bottom of the trap.



The result of this is that the grease trap will fill quicker resulting in a cost to the restaurant owner.

Aluline aware of the issues of food debris have developed a sink filter that reduces food debris entering the GMS. It is user friendly and washing pots does not interfere with the sink filter. Aluline's sink filter installed in sink, no intrusion into the basin.



The proof is in the result, when the sink filters were fitted and the system (grease trap) has been cleaned the image to the left was taken four weeks after a deep clean.

No rice, pasta, food debris is evident just a sludge, letting the grease trap do what it's designed to do.

“A Sink Filter that works”



# SINKGuard3

## Sink Filter with Odour Trap

**Reduce Waste Entering Grease Trap/Pipe Systems**  
**Reduce the Frequency of Grease Trap Cleaning**

### INTRODUCTION:

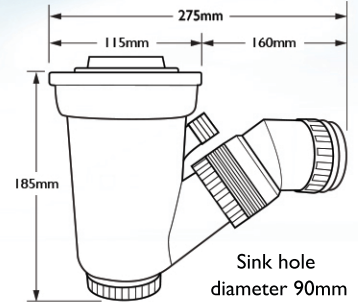
Products are for use in commercial and domestic kitchens to screen out and retain solid waste. Screening is achieved by means of a perforated basket. The basket can be removed when full, emptied into a bin and consigned to land fill.

A secondary screening plate fitted below the basket will hold the solid waste to protect downstream equipment in the event that the sink is emptied without the basket being in position. The increasing use of **SINKGuard3** has resulted in more efficient grease trap function and management while at the same time preventing solid waste from entering sewerage systems. **ALULINE** acknowledges the extra demands using these products have on the average commercial kitchen. Kitchen staff need to be fast and efficient so the **SINKGuard3** must be "user friendly", simple and easy to operate.

Product Specifications: **Sink-Guard3** has an outer body and clamping ring that are manufactured from high impact resistant Polypropylene. The body has a 304 grade stainless steel upper trim, basket, screening plate and filter plate. The Plug/Stopper is manufactured from EPDM rubber. The baskets are manufactured from 304 stainless perforated plate. The baskets are as large as possible to suit 90mm sink units, (to retain as much solid waste as possible) while at the same time allowing fast draining of the sink.

### How does **SINKGUARD3** reduce operating costs?

- Reducing frequency of grease trap cleanings.
- Better performance of grease traps in retaining FOG (Food, Oil and Grease).
- Best performance of biological treatment.
- Reduction in water consumption.
- Reduces the risk of failing the waste water outlet parameters of nearby water authorities.
- Enhances the grease trap and drainage system lifetime.
- The end of pipe blockages from solid waste entering into the drainage system.
- Enhances kitchen hygiene and better working practices for staff.
- Better environmental awareness.



SinkGuard3

Inline Strainers



200mm

250mm

300mm

Inline Strainer with Internal Filter Basket and Adaptor



Plug

Filter

Basket

Backup Filter

Part of a kit or can be purchased individually.



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