

# The GreaseVAC Grease Extraction Machine

The GreaseVAC is a portable, self-contained hot cooking oil extraction machine designed for one person to safely and quickly vacuum hot oil from fryolators for temporary storage. There are two models available - a 75 gallon

and a 110 gallon unit - both of which roll on large locking casters. The GreaseVAC is emptied via a quick-connect adapter which your collection company attaches to their pump truck for extraction.

## IMPROVES SAFETY

The handling of hot oil is the #1 cause of injuries in a commercial kitchen. The GreaseVac safely automates the oil removal process to practically eliminate the chances for burns, slips and spillage that are the causes of most oil-related injuries.

## MOBILITY

With the GreaseVac; you can safely transport the used oil longer distances from the Kitchen to the area where the Oil is eventually removed from the property. Piping systems cannot transport the old Oil long distances because the oil will cool and clog up the pipes. This portability-benefit works best for Kitchens where the restaurant is in the center of the building such as: Hotels, Hospitals, Shopping Malls with Food Courts and the oil needs to be transported a long distance.

## EFFICIENCY

The GreaseVac vacuums out the oil while it is hot. No time is wasted waiting for the oil to cool; thereby saving time and money. Also, the entire process of vacuuming out the used oil takes under one minute for the typical 50lb fryer!

## CLEANLINESS

No spillage should occur inside the kitchen while using the GreaseVac; thereby providing a safer and cleaner kitchen. The Outdoor grease barrels are normally very dirty because the process of transferring the oil into the barrels inevitably causes spillage. This spillage attracts bugs and rodents, is a fire hazard, is messy and it smells awful! This ugly stigma gives a poor public impression on the eating establishment. Many communities are even outlawing these outdoor barrels.

## STORAGE

Other Grease removal systems require either an inside tank or outside barrel. These old systems are smelly and an eyesore, not to mention a bug magnet as well! The GreaseVac doubles as a storage unit as well. Thus, your establishment remains cleaner and more attractive while freeing up space for other uses.

## Grease Removal



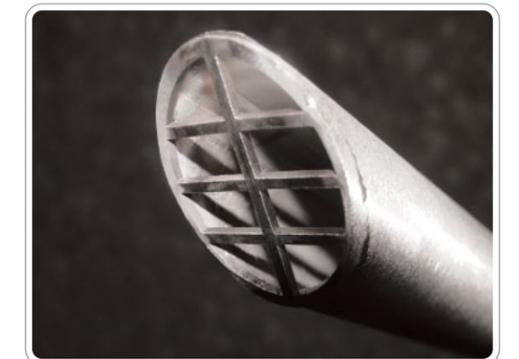
Our goal was to develop a self-contained extraction machine that was safe, cost-effective, and sanitary.



The 75 gallon unit stores about eleven 50lb fryer's worth of oil! The GreaseVAC can extract the oil while it is hot. No time wasted waiting for the oil to cool.



The oil travels through a separate channel inside, allowing the handle to remain comfortable to the touch during use.



The nozzle has a safety screen to keep large objects from clogging hose.

## Maneuver in Tight Spaces

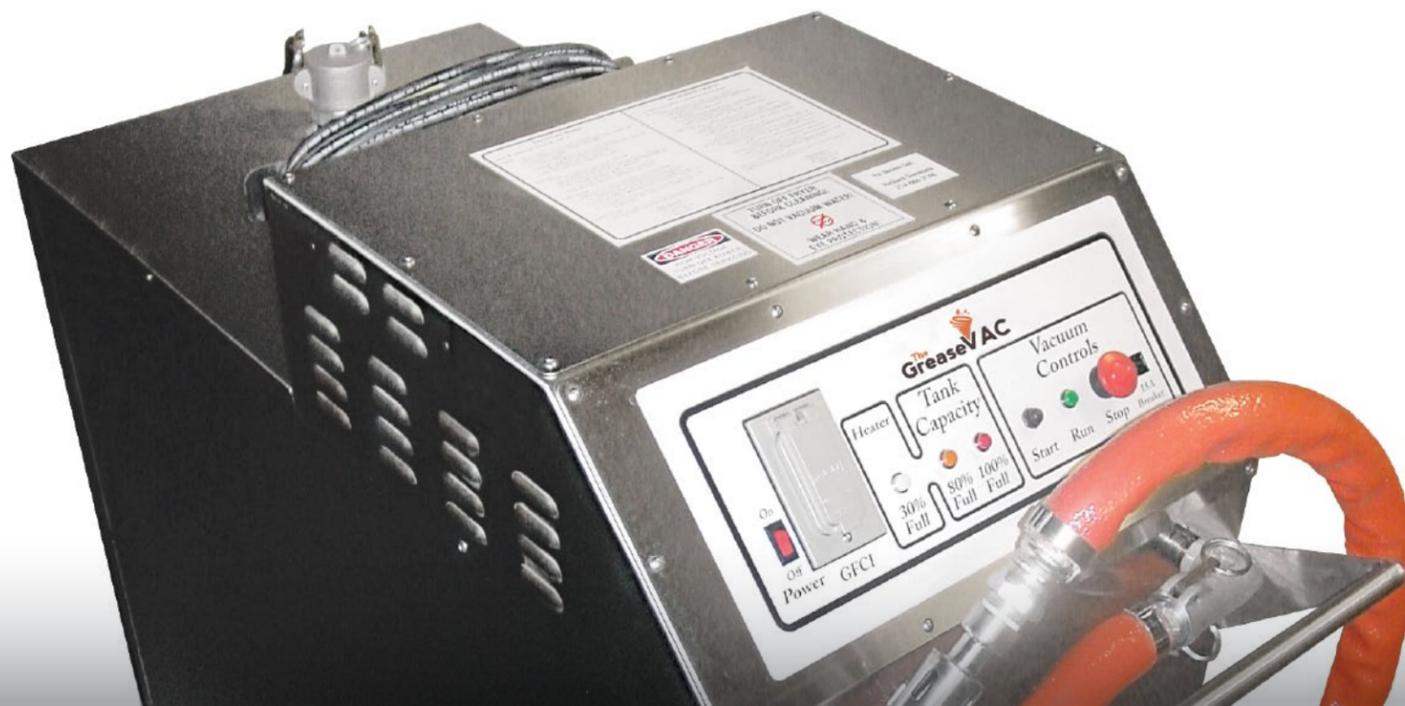


Swivel and locking casters help maneuver the unit into tight spaces. Wheels are non-marking, so floors remain clean. Polyurethane wheels have smooth and easy ride.

## Oil Storage



No smelly and bulky storage containers are necessary. Your oil pick-up service pumps out the oil via this industry standard coupler fitting.



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Handling of hot cooking oil is the #1 cause of Workers Comp claims in commercial kitchens. With the GreaseVAC, this exposure goes away.

Many municipalities are banning unsightly outdoor grease barrels, the GreaseVAC is a good solution!

### Model GB-75

75 gallon capacity  
W - 24" H - 47 1/2" L - 37 1/2"

### Model GB-110

110 gallon capacity  
W - 24" H - 47 1/2" L - 48"



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