

NEW SYSTEM LAUNCHED BY CHEMEX TO PROTECT CATERERS FROM COSTLY BLOCKAGES

Thousands of hotels, restaurants and pubs could be hit with punitive fines as local authorities and water companies crack down on improper disposal of fats, oil and grease (FOG) according to a leading hygiene specialist.

Catering establishments have been hit with fines running into thousands of pounds for improper FOG disposal which has led to blocked drains.

Now cleaning and hygiene specialists Chemex International has developed a hassle free system that will automatically keep drains and pipes clear of FOG blockages.

Bio-GD is an environmentally friendly biological additive that safely digests grease, fats, oils, proteins, starch and cellulose and rapidly turns them into carbon dioxide and water.

Nick Stojic, Operations Director for Chemex International, said: "Blocked drains can be expensive to clear and cause massive disruption to catering operations.

"Unfortunately, they can also lead to fines running into many thousands of pounds if negligence is proven and subsequent bad publicity can cause irreparable damage to reputation.

"Water companies and local authorities across the UK are taking strong action against businesses that transgress the law.

"Waste disposal companies are no longer allowed to dispose of FOG collected from catering premises in landfill sites which is leading to disposal costs from grease traps and blockages becoming more difficult and more expensive.

“Bio-GD provides a safe and inexpensive way of ensuring drains stay grease free. It will automatically digest and degrade fats and grease by dosing pipes and drains with highly effective enzymes preventing blockages caused by fats solidifying or grease traps becoming congested.”

More information on BIO GD can be found at www.chemex.org.uk or call 0121 565 6300.

ENDS

Media Contact: Steve Verrill –VPR-01430 871166

NOTE TO EDITORS:

Chemex International, formerly Chemical Express, was founded in 1985 to supply commercial cleaning, hygiene and maintenance products which are widely regarded as leaders in several market sectors. Its network of 100 franchisees in 10 countries provide product, consultancy and training in hygiene and infection control in the healthcare, hygiene, food preparation and leisure industries.

The company’s expertise and excellence of service has earned it a Franchisor of the Year Award from the British Franchise Association. Chemex is owned by three former BFA Board members.

Website: www.chemex.org.uk