

Have you checked
your roof ?



Roof Damage

Grease and contaminated oil spewing out of the exhaust fan damages the roof. Cleaning & repairs can cost thousands of dollars.

Fire Hazard

Fire regulation NFPA-96 states that all restaurants must have a functioning grease trap on their roof top exhaust fans where cooking is involved. In the event of a fire, if a known problem of grease overflow onto the roof is involved, your fire insurance can become invalid.

Environmental Violations

Across North America, regulators are mandating 100% recovery of waste water from restaurant exhaust systems.

Steam cleaning fans and roofs requires really bad chemicals; about 158 gallons or 600 liters of water. Most steam cleaners simply push contaminated water into the storm drain. With over 2,000,000 restaurants in North America, & about 1.3 BILLION gallons or 4.8 billion liters of annual waste water, the environmental damage is staggering!



A large, vertical stainless steel cylindrical unit, the SRS Interceptor, is mounted on a roof. A collection tray is positioned at the base of the unit. A cable is connected to the side of the unit. The background shows a blurred view of a building and some yellow and red structures.

SRS Interceptor

The patented exhaust fan grease trap that solves grease problems.

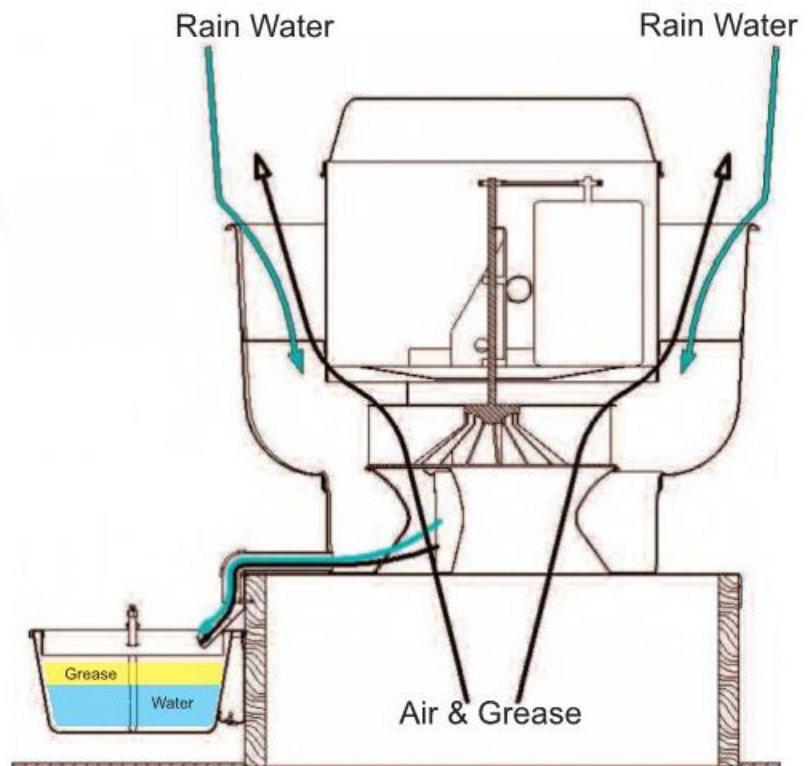
- Clean roof
- Clean fan
- Clean environment
- Total waste recovery
- No filters
- No fire hazard

Works continuously, trapping grease and expelling clean water.

How it works

Hot air & grease travel up from the restaurant and into the fan. The air condenses, turns into liquid grease, and along with rain water, drips out of the fan.

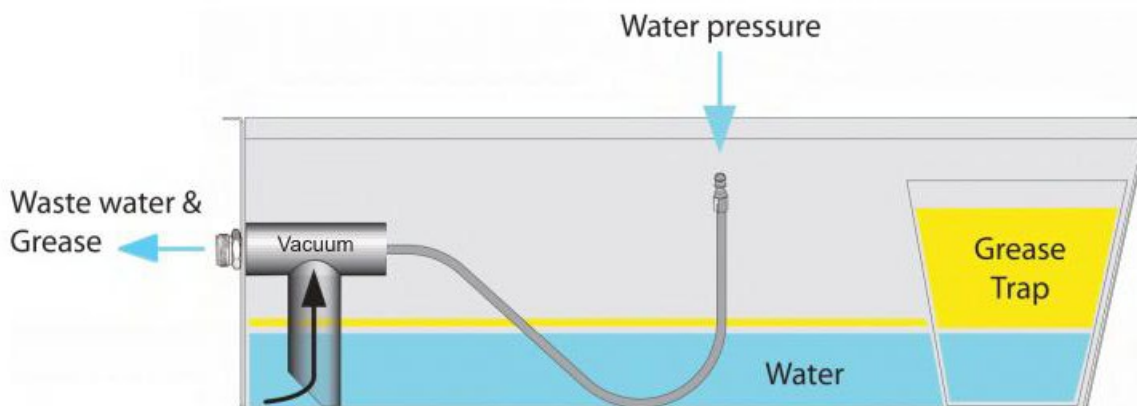
The Interceptor separates the oil from the water. The oil remains in the interceptor and clean water flows freely from the unit.



Waste Recovery

Typically, steam cleaning a fan is done quarterly. Some restaurants will clean their fans monthly.

When cleaning the fan, waste water must be recovered, otherwise the chemicals and grease end up on the roof and in the storm drain. With the SRS Interceptor, your steam cleaner avoids this problem by simply pressurizing the Interceptor with the steam cleaning wand; the pressure creates a vacuum. While cleaning the fan, Waste water & grease are sucked into receptacles and collected with the rest of the kitchen wash water. There is no need for special sump pumps or grease mats. The roof remains clean!



- Captures grease from even the most heavily used fans
- No more oil over-flow on to the roof
- Roof remains clean and intact
- No filter medium (costly filters have been eliminated)
- Waste recovery and cleanup is greatly simplified
- Requires no power, no moving or replacement parts

Cleaning your fan



Captured Grease & Water

Open the unit and check to see if grease and water has accumulated between services. If the unit is empty, fill the unit half way with water. The unit needs water in it for the vacuum system to work.



Attach Service Hose

The system uses a regular garden hose. The interceptor's siphoning system will function, regardless of the length of the hose, however the hose must be long enough so that the end is lower than the bottom of the Interceptor. This ensures a continuous siphoning and out-flow of waste water.



Lower the Hose

In most cases, the hose can go back through the exhaust fan and down into the exhaust duct. Waste water will flow into the kitchen and can be collected with the rest of the waste water. Make sure the hose is long enough so that the expelling end is lower than the interceptor.



Charge the Interceptor

Push the end of the pressure wand onto the service nipple and shoot high pressure water into the unit for about 30 seconds. The pressure will start a vacuum and the waste water in the Interceptor will start flowing through the service hose. You can direct the flow of waste water up as high as 20 feet. The hose can also be placed over the edge of the building. It can travel up and over walls, barriers and around corners. As long as the end of the hose is below the interceptor, the flow of water will be continuous.



Wash the Fan

While washing the fan, the waste water will flow into the interceptor, out the hose and down into the containment receptacle, even when the fan is tilted. The roof is clean and no waste water, chemicals or oil land on your roof or enter the storm drain. If the interceptor empties and the siphon stops working, simply add more water and charge the unit again. The Interceptor works on many other types and models of exhaust fans.

SRS Interceptor

It's used by all types of restaurants wherever there is a grease exhaust fan.

- A&W
- Airports
- Burger King
- Dairy Queen
- Denny's
- Food Courts
- Kelsey's
- McDonald's
- Montana's
- Moxies
- New York Fries
- Noodle Box
- Red Robin's
- Swiss Chalet
- Schools & Colleges
- White Spot

If you feel that your establishment has problems with grease on the roof, poor waste water recovery and an ineffective grease catch, contact us and ask about the SRS Interceptor.

1-800-499-2188

www.srsinterceptor.com



To Order

Contact SRS directly by phone or online. We will arrange a certified installer. In most cases, your local steam cleaner can install the unit in a day, without interrupting operations.

Method of payment:



We accept Major credit cards. We will process your order, and the interceptor will be shipped directly to you, usually on the same day.

If paying by cheque, make payable to Superior Restaurant Solutions and mail it to the address below. Please allow three weeks for mail and cheque clearing.

For more information on the SRS Interceptor and information on which local steam cleaning companies can install the Interceptor in your area, please see our web site.