

GREASEBLAST Combats Fats, Oils & Grease in Drains with a natural biological action

The disposal of fats, oils and grease (FOG) from kitchens is unavoidable. What is avoidable is the resulting blockages, slow drainage and bad odours that can have an affect on health and hygiene. To resolve the issue, First Choice has introduced a low-cost, automatic zero-maintenance biological drain dosing system, aptly known as GreaseBlast.

Specifically developed for the UK catering market GreaseBlast is remarkably easy to use and install. It is the latest solutions-driven product to emerge from leading international wastewater and drain treatment specialists, Environmental Biotech.

GreaseBlast is as powerful as the name suggests. The wall-mounted dosing system provides a permanent and natural solution to grease clogged drains.

Quite simply, an army of non-toxic vegetative micro-organisms are routinely dispensed directly into the drain line where they immediately start consuming the fat, turning it into water and carbon dioxide; a process known as bioremediation.

John Whitehouse, co-founder and director of First Choice Catering Spares, explains:

"We work in partnership with leading brands in the catering market throughout the UK and are proud to be a distributor of GreaseBlast. We understand the expensive and time consuming issues FOG can cause and are confident in GreaseBlast's

ability to provide our customers with consistent and effective results."

"GreaseBlast is an environmentally friendly way of maintaining free-flowing drain lines, which we know is paramount, especially considering the health and safety risks blocked drains can cause not to mention the untold damage to the environment."

Eliminating bad odours, blockages and slow drainage problems in the process, GreaseBlast's formula is understandably closely protected at its Research and Development facility in Florida, which is a leading educational authority on the application of bioremediation.

Aziz Tejpar, Managing Director of Environmental Biotech, comments:

"Contrary to popular belief, not all bacteria (micro-organisms) are suitable for drain line treatment. Biological solutions using certain spore bacteria can be incapable of producing a live colony within the drainage system to keep FOG build-up at bay.

The reason our formula is so effective is that over 20 years' research has

gone into developing highly powerful multi-strained micro-organisms that are literally at work 24/7. They produce a live colony (biofilm) in the drainage, system so as the waste is released the bacteria consume it on contact."

GreaseBlast contains no detergents or soaps. This makes it environmentally friendly and successful in solving drain line issues the natural way without the need for costly and time consuming mechanical cleaning.



At the  of Catering Equipment Service

ONE STOP SHOP FOR CATERING EQUIPMENT SPARES

FIRST CHOICE CATERING SPARES LTD
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Low Flow Pre-Rinse from T&S Brass can save you thousands of litres of water a year

School Catering organisations in the UK understand the need to save water, but are unwittingly pouring millions of litres of water down the drain every year. Dishwasher manufacturers go to great lengths to ensure that their products use as little water as possible. But the pre-rinse spray, used to rinse excess waste product from the plates before they go into the dishwasher is often unregulated.

Pre-rinsing is an essential stage in an efficient dishwashing process as it keeps the wash water cleaner for longer and loosens remaining deposits for a faster wash. Modern, environmentally friendly dishwashers may use less than 2 litres of fresh water to wash each rack of tableware. But the pre-rinsing operation can be using up to 15 litres of fresh water a minute with some pre-rinse units commonly found in the UK. The same pre-rinse performance can be achieved using just 2.46 litres of water a minute using the Low Flow spray valves developed in America by T&S Brass. The Low Flow valve directs a concentrated fan of water onto the plate for a fast and efficient washing action with the minimum amount of waste. This can save a school catering organisation thousands of litres of water a year. Good for both the environment and the balance sheet.

The Low Flow valve uses dramatically less water than any other pre-rinse spray valve on the market, even other water saving designs.

T&S Low Flow valves have a universal fitting which means that it can replace the standard spray valve on many existing pre-rinse spray units. It is also available on a wide range of complete pre-rinse units, available for single water supply or hot and cold supplies and can be supplied with or without a basin filling faucet.

T&S introduced the first pre-rinse unit to the foodservice industry back in 1947 and since that time has set the standard for innovation in its field. Its extensive range of products includes faucets, electronic faucets, drinks dispensers and hose reels. First Choice Catering Spares Ltd is the exclusive supplier of T&S products to the UK commercial catering market.



Brita PURITY Water Treatment Systems match the filter to the job it has to perform

Although perfectly safe to drink, UK water contains impurities which can spoil taste, smell, appearance and overall quality of drinks, and scale build-up can have a significant impact on running costs together with the inconvenience of increased maintenance and downtime. The key to a long term solution is an efficient water filter system with timely filter exchange to keep the system at optimum efficiency.

Purity Technology has enabled Brita to set new standards in water filtration. Never before has achieving optimum water quality for any application been so simple, secure and reliable. PURITY matches the filtration system to the job it has to perform, which guarantees the best possible water quality for the application - irrespective of whether it is coffee making, vending, baking, steaming or dishwashing.

Small to Medium Beverage Machines

The **Brita PURITY C** range of filters are designed to meet the needs of the small to medium duty requirements of beverage and vending equipment. The C500 can also be used as a low cost solution for treating water feed to small combi/steam ovens. A simple system of fixed head and replaceable cartridges provides 4 stage filtration to reduce carbonate hardness and improve water taste.

Large Beverage Machines

The **Brita PURITY Quell ST** system is designed for the higher duty requirements of larger beverage machines. Again the cartridges provide a four stage filtration to reduce carbonate hardness and improve water taste. Unlike the PURITY C system, where the whole filter is replaced, with the Quell ST system only the inner cartridge needs replacing and an optional electronic display unit built into the head gives all the information you need to keep the unit operating at peak efficiency.

Combination/Steaming Ovens

The **Brita PURITY Steam** system is designed specifically for the requirements of combi/steam ovens that require a higher flow rate than can be achieved with the Purity Quell ST filter system. Its modified filtration process reduces carbonate hardness and improves water taste with an

improved flow performance of up to 500 litres an hour. As with the Quell ST system only the inner cartridge needs replacing and an electronic display unit can be built into the head to give all the information you need to keep the unit operating at peak efficiency.

Dish/Glasswashing Machines

The **Brita PURITY Clean** and **Brita PURITY Clean Extra** filters are designed specifically for the requirements of dish and glasswashers where the highest standards of hygiene and cleanliness are required. Its multi stage filtration process provides partial or complete demineralisation of the water to avoid unsightly deposits on the washed glasses and crockery, as well as providing long-term protection against limescale build-up in the dishwasher. As with the Quell ST system only the inner cartridge needs replacing.



PURITY C Range

PURITY Quell ST

PURITY Steam

PURITY Clean & Extra Clean

First Choice continues to expand its' portfolio for the food service industry

First Choice Catering Spares Ltd was originally founded 15 years ago as a 'One Stop Shop' for everything a service technician needs to keep catering equipment operating.



Today the company has diversified into the refrigeration and engineer training sectors, in order to provide a wider and more comprehensive offering to its' customers and to the food service industry.

First Choice works with many global manufacturers to provide a wider range of services to benefit the school and local authority catering sectors. By working with top international brands such as, Environmental Biotech and T&S Brass, we can provide our customers with environmentally considerate, cost efficient and water saving products, essential for the performance of any school kitchen environment. By supplying other international products for example, GreaseBlast – Grease

Eradication System, this also enables us to offer the UK catering market the best practices from America in technology and science, which help alleviate those additional costs and problems caused by FOG (Fats' Oils and Grease).

First Choice supply products to the catering market through the service providers and catering equipment/design establishments. Neil Vincent, National Sales Manager of First Choice explains, 'We believe that our specialist products are best distributed by the service and equipment providers who maintain and supply your kitchen equipment. In our 15 year history we have built strong relationships with the majority of service and sales providers

throughout the UK.'

At First Choice we are committed to providing a quality of service that ensures a safe and healthy workplace for our employees, as well as minimising our potential impact on the environment. After the introduction of our Environmental Policy in 2013 we now address many of the current environmental and economic issues that the company and our employee's has to face.

Our philosophy actively promotes the use of recycled materials and encourages the purchase and use of environmentally responsible products accordingly. We continually strive to improve our environmental performance and minimise the social impact and damage of activities, by continually reviewing our environmental policy in light of our current and future plans.

What's more, in our continual strive to achieve customer satisfaction and a service of excellence, we are currently working towards achieving ISO 9001 accreditation by the end of 2014. As a company we are excited to further optimize our relationships with both customers and suppliers through the implementation of the ISO Standards, as well as ensuring motivation and implementation of top management.



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Combico (UK) Ltd is a division of First Choice Catering Spares Ltd, the largest supplier of Rational spare parts in the UK. The Combico name represents the specialist training arm of First Choice with Steve Weston, founder of Combico (UK) Ltd, continuing to run the engineers training courses for Rational combi ovens at our dedicated training facilities.

As a result of Combico (UK) joining with First Choice, we are pleased to provide top quality industry training for the Rational SCC WE Technical Course. Which we aim to provide the trainee with an in-depth understanding of the operating philosophy of the relevant Rational appliance, and to deliver an effective insight to troubleshooting faults on these sophisticated appliances.

First Choice

REFRIGERATION SPARES LTD

First Choice Refrigeration Spares Ltd is an expanding division of parent company First Choice Catering Spares Ltd and the demand for a specialist refrigeration division has seen the team triple in size in just over a year, with further plans to expand for 2014.

Steve James heads the team as Refrigeration Manager, and boasts a wealth of experience in the commercial refrigeration field. Steve originally trained at Phillips Commercial as an engineer and in recent years he was employed by Total Refrigeration as the Technical and Training Manager for Unilevers' back up service to the Wall's/Ben & Jerry's' brands.

All of our staff have undergone high levels of training both on screen and in practical situations. This ensures that we can provide our customers with the best possible service, over a wide variety of products and brands.

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