

# Cater Gobbler™



**Potent bio-enzyme food processing cleaner which removes tough embedded greases on equipment and surfaces while controlling odours and maintaining drain lines and fat traps.**

## Green Cleaning Technology:

Billions of years ago Mother Nature had already solved the problem of how to keep the Earth clean, naturally. Recent breakthroughs in science and technology have helped us to understand how this is made possible. By using the correct good or beneficial bacteria virtually any dirt build up, stain, odour, septic system, FOG's (fats, oils, greases) or even hydrocarbon based oil stains can be safely cleaned, bio-degraded and removed quicker and more cost effectively than traditional harmful chemicals.

## Current Challenges:

**Appearance:** Restaurants, food processing plants, butcheries, kitchens, catering operations, and abattoirs are natural accumulation points for fats, oils and greases. These substances naturally repel water and they are difficult to clean with water and conventional chemicals. Equipment, tables, walls and floors take on a dirty, dull and glazed over look. In these environments a spotless appearance is of paramount importance.

**Odours:** The nature of food processing means that often foul odours are inevitable as effluent builds up. These odours can become overpowering and negative client perceptions can quickly follow. Some chemicals may clean but have no long-term control over undesirable foul odours.

**Drain Lines:** After equipment, walls and floors have been cleaned, greasy effluent is pushed into floor drain lines. In time these greases build up, clogging and blocking drain lines. This becomes a festering pit for disease causing pathogens, the last thing needed in any food processing environment. Drain lines are also time consuming and costly to clean.

**Fat Traps:** The effluent from drain lines ends up in the establishment's fat trap. Grease traps are a very costly and time consuming challenge in their own right. See Fat Trap Gobbler™ for more information.

**Disinfectants:** While disinfectants are essential for food preparation surfaces they are often not bio-degradable, and effectively kill off the good enzymes and bacteria needed to break down effluent in fat, grease traps, municipal sewerage works and septic tanks.

**Health & Safety:** Greases are extremely slippery, and when floors and food processing equipment are not effectively degreased this creates a significant occupational, health and safety hazard.

## The Solution:

Cater Gobbler™ is food industry safe while conforming to the HACCP safety system. It's highly advanced enzyme and microbial properties penetrates porous surfaces to rapidly degrade and eliminate fats, oils and greases. It's tested and approved to be non-corrosive and is safe for all equipment and surfaces. Cater Gobbler™ has immediate cleaning properties, instantly cutting through accumulated fats and oils, and insures a visually spotless environment with no greasy residue. Its special bio-enzyme properties mean immediate and continued long term odour control. Cater Gobbler™ actively eliminates drain line build-ups, while keeping plumbing systems flowing freely. These bio-enzymes then end up in fat and grease traps which actually help to treat and maintain these systems. Health and safety risks from slippery floors and equipment are massively reduced.

## Features of Product:

- ✓ HACCP Standards Compliant
- ✓ Improves visual cleanliness
- ✓ Massively reduces odours
- ✓ Keeps drain lines flowing freely
- ✓ Helps to maintain grease traps
- ✓ Safe for cleaners & environment
- ✓ Occupational Health & Safety

## Recommended Applications:

- Restaurants, Kitchen & Catering
- Food Processing Plants
- Butcheries & Abattoirs
- FOGs (fats, vegetable oils, greases)

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