

# Damage Control:

## ROOFTOP INSPECTION

### CONDITION REPORT:

- Severe Roof Damage
- Voided Roof Warranty
- Serious Fire Hazard (NFPA Violations)
- Health Department Concerns
- Safety Liability Issues (OSHA Violations)
- Storm Water Pollution (EPA Violations)

### RECOMMENDATIONS:

- G2<sup>®</sup> Grease Guard<sup>®</sup>**  
**Rooftop Defense Systems<sup>®</sup>**



**SOUTHEAST ROOF SECTION**

You Have A Problem...  
We Have A Solution.



**GREASE GUARD<sup>®</sup>**  
Rooftop Defense Systems<sup>®</sup>

We Help  
You Comply

# Foodservice Management Concerns



**Grease Laden Rooftop**



**Unnecessary Roof Repair**



**Uncontrollable Fire Hazards**

As a food service provider your facility may be subject to unnecessary liabilities, rooftop safety hazards and code violations. Grease and oil emitted onto your rooftop by your kitchen exhaust fans result in unnecessary roof leaks, costly roof repairs, unsafe work areas and even worse— **FIRE**.

Not only are grease and oil the source of roof deterioration, they are also extremely flammable. Over **98%** of all restaurant fires are due in part to kitchen exhaust grease and oil. A spark can travel through the exhaust system to the roof surface resulting in extensive damage to your property and investment.

## Rooftop Grease Resolution

The **NEW G2® Grease Guard® Rooftop Defense Systems®** are so effective at containing grease and oils from rooftop exhaust systems that **Underwriters Laboratories Inc.** has **Listed** it for effectiveness and safety. This is the most oil absorbent, noncombustible, rainproof, structurally sound, closed, Listed, grease containment system on the market today. **We guarantee it!**



**Fiberglass Filter Hold Down Poles & Stabilizers**— for quick, easy and secure installation

**Top Pre-Filter**— a pass-thru, fire-resistant, self-extinguishing filter constructed from an open cross section polymer  
(See side diagram of filter)

**Fire Shield**— A fire-proof barrier that protects the roof & building from any potential exhaust system fire hazards



## We Help You Comply

### National Fire Protection Association

\*NFPA 96 Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations 1998 Edition states: 4-8.2.1 Rooftop Termination shall be arranged with or provided with the following...

(c) "The ability to drain grease out of any traps or low points formed in the fan or duct near the termination of the system into a **collection container that is noncombustible, closed, rainproof, structurally sound for the service to which it is applied, and will not sustain combustion.** A grease collection device that is applied to exhaust system shall not inhibit the performance of any fan.

*Exceptions: Grease containers that are evaluated for equivalency with the preceding requirements and **listed** as such.*

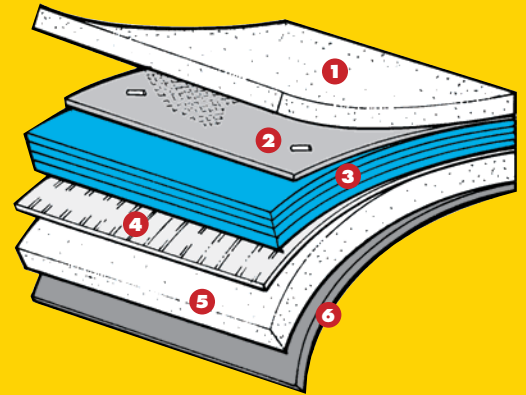
\*Reprinted with permission from NFPA 96 Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations ©1998, National Fire Protection Association, Quincy, M 02269. The reprinted material is not the complete and official position of the National Fire Protection Association, on the referenced subject which is represented only by the standard in its entirety.

**Continuous Flashing**— 22 gauge galvanized steel and molded corners provide a continuous perimeter that effectively deflects all effluents directly into the filter system

**Anodized Aluminum Frame (6063T-5)**— complies with ASTM B-221

**Quick Corners**— molded from UL Listed, corrosion, UV and temperature resistant copolymer with 22 gauge galvanized steel connector bars

## Diagram Of Filter



- 1 Top Pre-Filter**— a pass-thru, noncombustible, self-extinguishing filter constructed from an open cross section polymer.
- 2 Transfer Layer**— constructed from polyolefin fiber. Designed for quick transfer of oil based fluids to the absorption layers, while repelling rainwater. UV stability protects the absorption layers from damaging sun rays.
- 3 Advanced Filter Composite**®— constructed from an engineered open cell polyolefin fabric. Over 50 layers of absorbent microfibers wick and contain oil based fluids, while repelling rainwater. Absorption capacity is up to 39 fluid ounces per square foot.
- 4 Barrier Layer**— constructed from a closed cell polymeric blend that provides a leak proof barrier.
- 5 Bottom Layer**— an airflow layer constructed from an open cross section polymer. This layer supports the absorption and security layers while allowing air to circulate throughout the entire filter system.
- 6 Fire Shield**— A fire-proof barrier that protects the roof & building from any potential exhaust system fire hazards.

# Retrofit and Rooftop Cleanup

Existing grease and oil problems are no problem! Our retrofit program coordinates all aspects of the retrofit process including the following:

**An initial rooftop survey is scheduled to determine your specific needs**

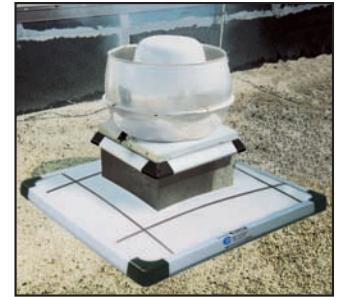
- Photos and measurements of each fan application are taken to determine needs and correct sizing

**Formal proposals are submitted for approval**

- Once approved, the retrofit process begins

**Scheduling of rooftop grease clean up and unit installations**

- Removal of grease-laden debris from rooftop to bring conditions back to a clean and fire safe level.
- Installation of proper size G2® Grease Guard® units to protect your roofing investment
- All work is completed in accordance with all local and national fire and building codes.



## National Account Maintenance Program

G2® Grease Guard® maintenance programs are custom tailored to meet the needs of both your organization and the individual needs of each of your stores. Your concept's style of cooking, store volume, and the number of G2® Grease Guard® units you have at each facility will determine the type and frequency of the maintenance program we design for you. You can rest assured that with the G2® Grease Guard® National Account Maintenance Program in place, your facilities will be protected. We guarantee it.



# **GREASE GUARD®**

*Rooftop Defense Systems®*

For Information Call Toll Free:

**800.913.7034**

Made in the U.S.A.

U.S. Patent No's 5,196,040 and 5,318,607. Other Patents Pending.

[www.greaseguard.com](http://www.greaseguard.com)