

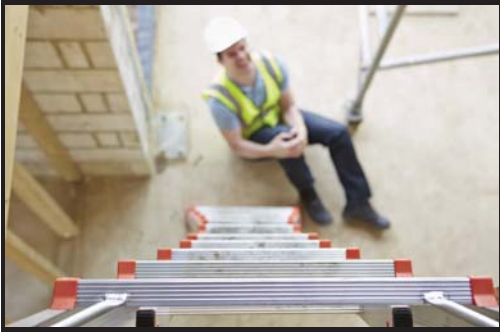


DAMAGE CONTROL

www.greaseguard.com

PROTECTING YOUR INVESTMENTS FROM ROOFTOP TO COOKTOP WITH
GREASE GUARD ROOFTOP DEFENSE SYSTEMS

MANAGEMENT CONCERNS



Safety Issues



Fire Hazards



Unforeseen Expenses

As a business owner, facilities manager, property manager, or anyone else who's job it is to protect the company's investments, you need to know that fats, oils, and greases are on the rooftops above your commercial kitchens. These fats, oils, and greases can cause numerous hardships that no one in any company should have to experience. This includes the liability of someone slipping and falling off of your roof access ladder, a grease fueled fire in your kitchen destroying the building, or the unforeseen expenses caused by unexpected fines from a landlord. Not to mention the potential for someone being hurt physically, which can have long term negative impacts for you, your company, and the communities you service.

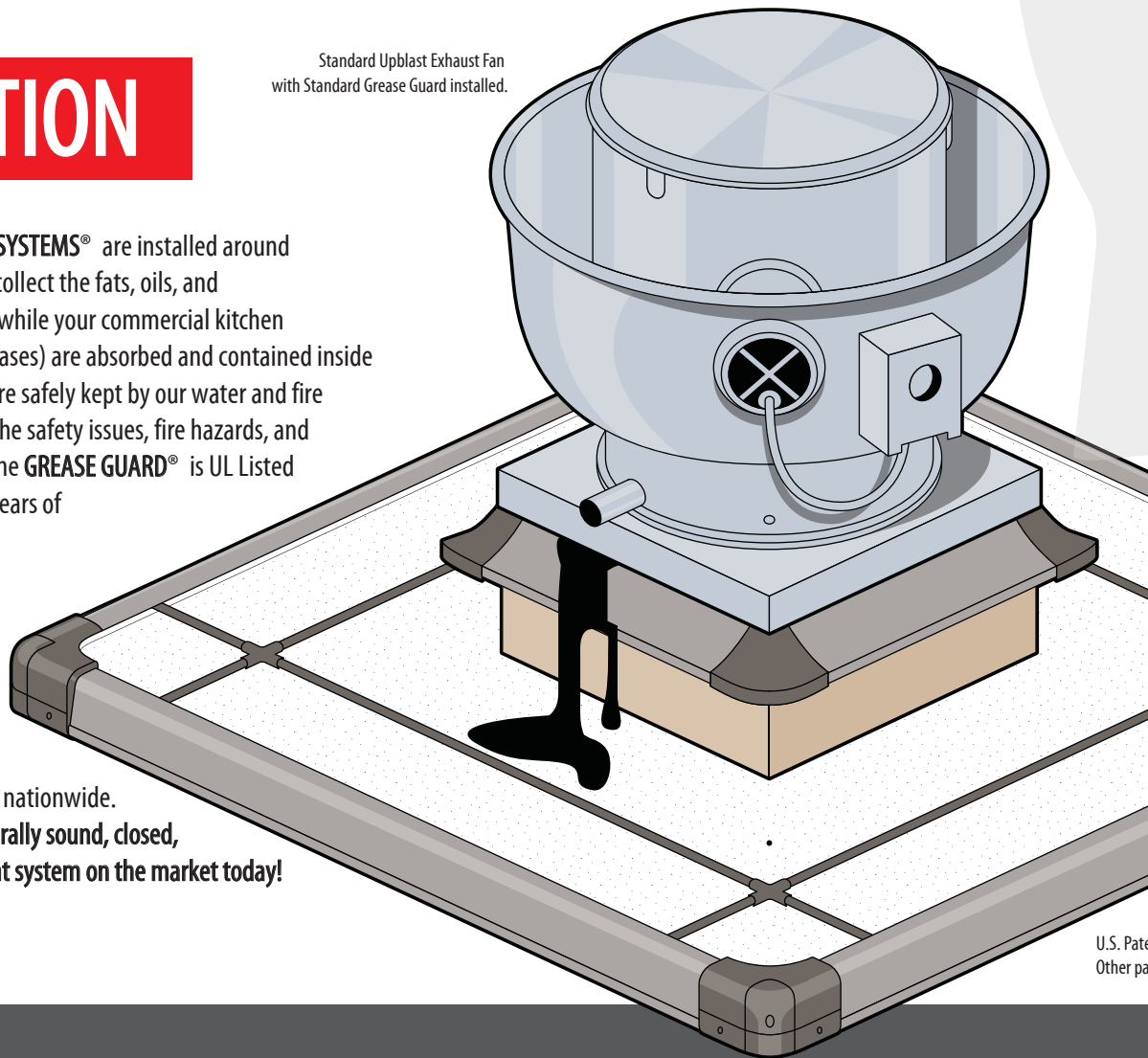
OUR SOLUTION

GREASE GUARD® ROOFTOP DEFENSE SYSTEMS® are installed around your rooftop kitchen exhaust fans to collect the fats, oils, and greases being discharged from them while your commercial kitchen operates. The FOGs (fats, oils, and greases) are absorbed and contained inside of the **GREASE GUARD®** where they are safely kept by our water and fire resistant filter system. This prevents the safety issues, fire hazards, and financial surprises described above. The **GREASE GUARD®** is UL Listed for its effectiveness and has over 25 years of experience in action.

We work hard to ensure our products and services are the best in the country, and that commitment to excellence is why we are currently on over 20,000 rooftops nationwide. **This is the most oil absorbent, structurally sound, closed, and listed rooftop grease containment system on the market today!**

WE GUARENTEE IT!

Standard Upblast Exhaust Fan
with Standard Grease Guard installed.

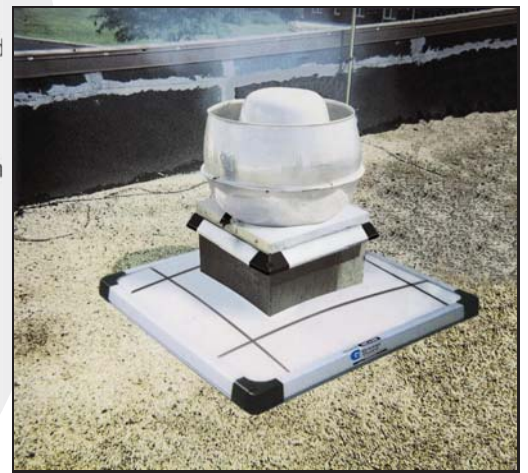
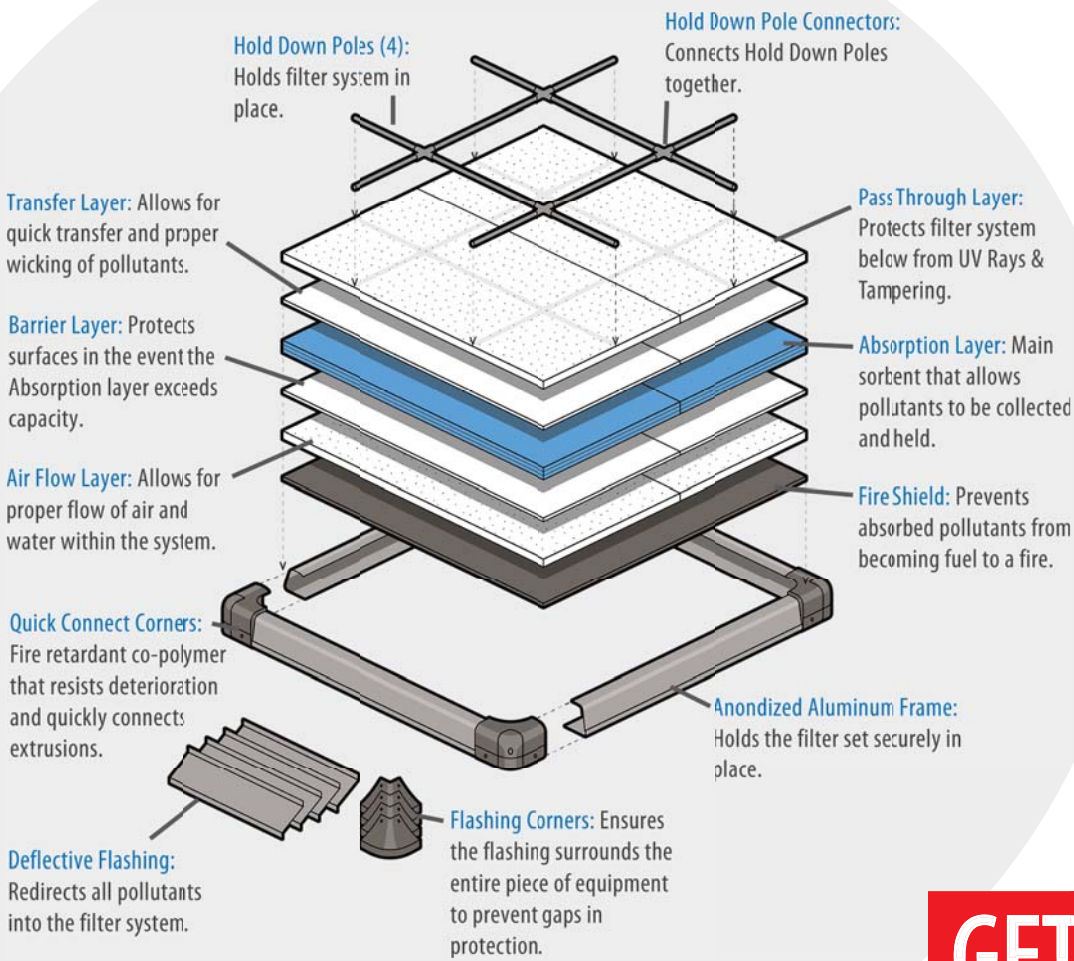


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QUESTIONS? NEED GREASE GUARDS? CALL US AT 1-800-913-7034

HOW IT WORKS

BEFORE & AFTER



GETTING STARTED



Grease Guards can be configured to any size to meet the demands of any exhaust fan type or roofing application. In order to ensure your issues are handled correctly, we need to determine your specific configurations and build a program tailored to those needs. This can be accomplished through photos and measurements of your exhaust equipment taken by your team, a contractor, or our own self performing service team. We will take it from there by assigning a dedicated sales team member! **Already have pictures and measurements? Send them sales@rooftopsolutions.com.**

We Help You Comply

National Fire Protection Association (NFPA) - NFPA 96 Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations 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 non-combustible, 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 the exhaust system shall not inhibit the performance of any fan.

*Reprinted with permission from NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations. National Fire Protection Agency, Quincy, MA 02169. 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.

Patent No's : 5,196,040 and 5,318,607. Patents pending.

FOR MORE INFORMATION, VISIT WWW.GREASEGUARD.COM

GREASE GUARD RETROFITTS

For locations that already have existing grease issues, our retrofit program coordinates all aspects of the retrofit process including the following:

1. An initial rooftop survey is scheduled to determine your specific needs. Photos and measurements of each fan are taken to determine the Containment needs.
2. Formal proposals are submitted for approval. Once approved, implementation of your containment program will begin.
3. Scheduling of rooftop grease clean up and unit installation. All grease and grease-laden debris will be removed bringing the rooftop back to a clean and fire safe condition. Grease Guards will then be installed around approved exhaust fan equipment.

NATIONAL MAINTENANCE PROGRAMS

Grease Guard® Rooftop Defense Systems® require maintenance in order to continue normal operation. Without maintenance your Grease Guard system will FAIL. Slowly but surely fats, oils, greases, and chemicals will be discharged from your exhaust and ventilation equipment onto the rooftop. With your containment beyond it's limits those pollutants will once again begin eating away at your roofing membranes.

Grease Guard® maintenance can be performed by buying filters directly from us and having a contracted team do the installation. You can also have Grease Guard's servicing division, Rooftop Solutions, do the maintenance for you. Our programs have average costs of \$1.40 per day. That is cheaper than your morning coffee! Signing up for maintenance is as simple as a signature away.

Maintenance programs from Rooftop Solutions are custom tailored to meet the needs of your organization and the individual needs of your location(s). Your concepts' style of cooking, store volume, and the number of Grease Guards at each facility will allow us to customize the type and frequency of the program we design for you. Our programs can be scaled all the up to national coverage, making sure you have one company to manage all of your rooftop grease containment. You can be rest assured that with our maintenance program in place, your facilities will be protected.

Rooftop Solutions self performs and monitors maintenance through a digital work order management program. This program includes:

- Scheduled service intervals to inspect Grease Guard® units.
- Before and after pictures of the services performed. This pictures are included with every invoice and shown to site management at the conclusion of every service.
- Consultation with kitchen exhaust cleaning contractors to ensure Grease Guards are properly cared for during cleanings.
- All work orders are submitted to our quality assurance department and reviewed throughly before being invoiced.

Rooftop Solutions is a partner member with most third party maintenance providers such as Service Channel and Corrigo. If you have questions about a national program for your location please contact us at 1-800-913-7034.

In addition to rooftop grease containment, Rooftop Solutions offers other services to help meet the needs of your facility. Speak with us directly if you have a need for other services on your rooftop and we will handle accordingly. Thank you.



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