

ELIMINATES FAT, OIL & GREASE

LEMONATOR

From Lemon Drainage Services Ltd.

DEGRADES FATS, OILS, GREASE AND OTHER KITCHEN WASTE.

Lemonator solves the drainage problems caused by grease in commercial kitchens, problems can no longer be solved by pouring harsh caustic chemicals or acids down the drain. This is dangerous for the user and the environment and detrimental to internal and external drains.



L100 Fluid

Our L100 Fluid does not contain any emulsifying agents, caustics or solvents, solely using bacteria for the biological breakdown of fats, oils and grease.

Lemonator - What is it?

Lemonator Dosing Units inject at preset times Enzymes and grease digesting bacteria into your waste water drains.

It can also optimise the performance of treatment plants and enhance the quality of effluent*. Consistent treatment with L100 can reduce the Biological Oxygen Demand (BOD), Chemical Oxygen Demand (COD) and the Total Suspended Solids (TSS).

L100 - How it works

This high performance biological liquid is dosed daily into the drainage system. At the end of each working day a pre-determined volume of L100 is automatically dispensed into the kitchen waste system by a timed Lemonator.

The innovative microbial technology of the L100 liquid converts grease into carbon dioxide and water.

Applications

The Lemonator has many applications in a variety of industries, here are just a few examples:



CAFÉ'S AND COFFEE SHOPS



TAKEAWAY & COMMERCIAL KITCHENS



RESTAURANTS



HOTELS AND B&B'S



CARAVAN & MOBILE PARKS



CARE HOMES & SCHOOLS

SEE OUR RANGE OF LEMONATOR DOSING SYSTEMS ON REVERSE





The **LN1** is our **battery** powered version. Adaptable to locations that lack a mains power supply.

TECHNICAL SPECIFICATION

VOLTAGE	6V Battery Pack
CONTROL	Time controlled with selectable dosage rates
ENCLOSURE	IP65 enclosure 180mm x 110mm x 90mm
MOTORS	6v DC with ball race bearings
APPROVALS	EMC 89/336/EEC EN50081-1 LVD 72/23/eEEC
WEIGHT	1.4kg

LN1



The premium **mains powered** model **LN5** is the flag ship model of the Lemonator range offering large LCD screen, multi-programmable timer and low liquid level alarm.

TECHNICAL SPECIFICATION

VOLTAGE	210v-250v ac 50-60 Hz or 110v ac 50-60Hz
CONTROL	Time controlled with selectable dosage rates
PROGRAMS	Multi- programmable timer
ENCLOSURE	IP65 enclosure 180mm x 110mm x 90mm
MOTORS	12v DC with large bearings
APPROVALS	EMC 89/336/EEC EN50081-1 LVD 72/23/eEEC
WEIGHT	1.2kg

Optional accessories: Low liquid level alarm, low level probe.

LN5



All the Lemonator Units are manufactured with a water-resistant enclosure and are ideal for installation in the kitchen.

To ensure maximum results we recommend that the unit is connected to the waste pipe after the last discharge point (usually the sink) just ahead of the grease trap. If there is no grease trap the unit should be connected to the waste pipe after the first trap. A simple connector is supplied with the installation kit. Normal use of dishwashing liquids and detergents do not harm L100 but for the optimum performance we recommend that dishwashing machines by-pass the grease trap.

Customer Care

A free customer staff training programme is available for all Lemonator customers and Lemon Drainage Services staff are always happy to answer user questions and give advice for optimum system performance.

As a company, we care about our customers and the environment. L100 is a biological product certified non-pathogenic. It does not represent any danger to health or hygiene. It is safe for both septic and treatment plant systems whilst being safe for the environment.



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