



PROTECTING MAN AND ENVIRONMENT

EEC Compliant Waste Cooking Oil Containers & Closed Loop Systems

Abstract

A company based in South East England have introduced a novel EEC Compliant Container & closed loop system to help those handling waste cooking oils comply with regulations. The system is a clean, convenient and safe method to handle waste cooking oil from catering establishments, hospitals, leisure complexes, retailers, hotels, restaurants etc. The company are looking for partners in the aforementioned sectors to licence the technology and capability.

Description

It is no longer acceptable for producers of waste cooking oil to pass their legal responsibility to contractors nor for producers of waste to provide the minimum effort to comply. With the introduction of corporate social responsibility both the public and private sectors, large and small organisations must reduce emissions through best practice using the most sustainable services. Primitive handling of waste cooking oils is no longer acceptable. Waste cooking oils must be stored and handled in a compliant and sustainable manner.

In response to this a company based in the South East of England have designed an award winning container system custom made to be suitable for all sites that produce waste cooking oil. The described sustainable and compliant waste cooking oil collection service comprises of EEC compliant containers, capacity 130 litres. The containers are suitable for both indoors and outdoors.

Innovations and advantages of the offer

These systems reduce the risk of fines, compensation claims, accidents, injuries, spread of e-coli as well as public liability insurance costs.

EEC Compliant Containers are emptied by licensed operators. With total 'fool proof' monitoring and no-mess systems, the waste cooking oil recovered is clean, quality controlled and traceable and can be

used for bio-fuels.

Current and Potential Domain of Application

Management of waste cooking oil from catering establishments, hospitals, leisure complexes, retailers, hotels, restaurants etc.

For further information (including IPR status)

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