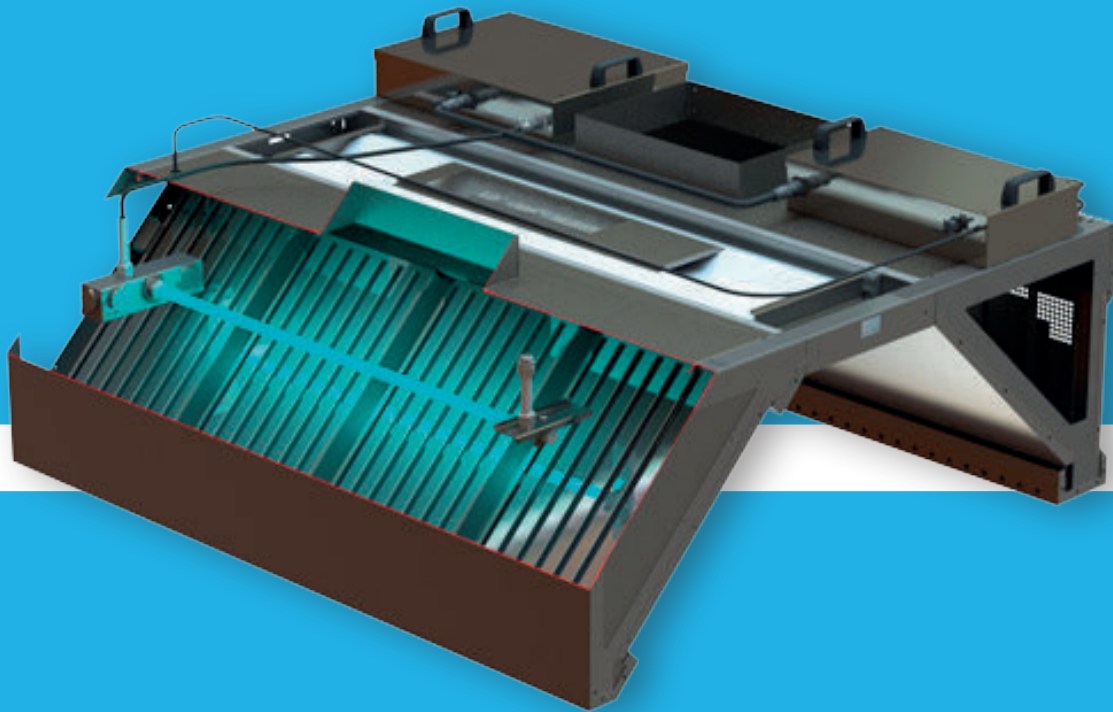
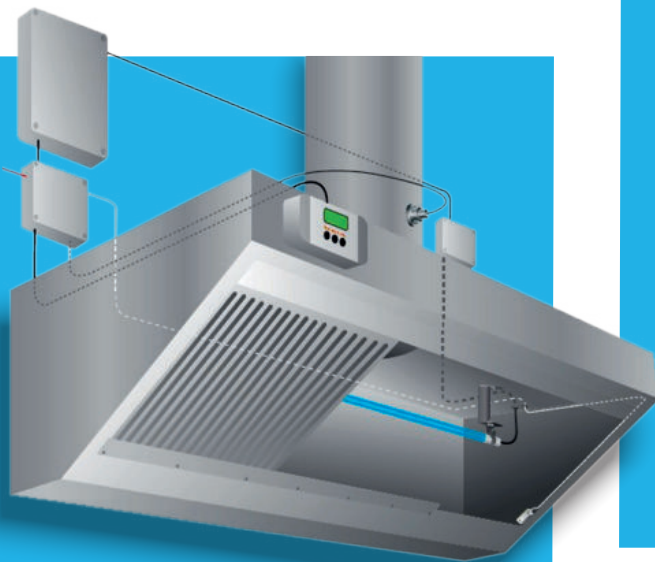


OGR

Oil, Odor and Grease Removal



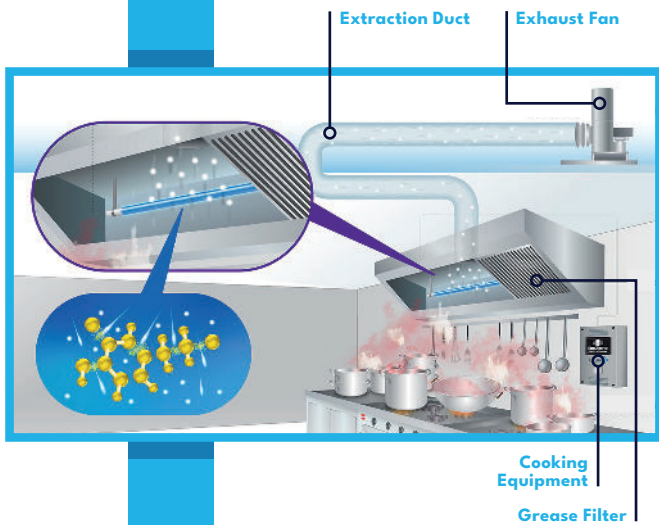
Automated and Chemical-free Kitchen Hood and Duct Cleaning Solution



BSG OGR is an automated, chemical-free treatment system that reduces the accumulation of grease, oil, and unwanted food odors from commercial and industrial kitchens.

- Reduces the risk of dangerous fire hazards
- Eliminates odors & cooking emissions
- Compatible with every kitchen hood & duct

SUPER COMPACT & INCREDIBLY POWERFUL



A powerful technology ingredient

- The latest technology saves your customers' maintenance costs and reduces the time they will spend on manual cleaning
- **BSG OGR** reduces the risk of dangerous fire hazards, kitchen odors, and cooking emissions
- New construction and upgrades to existing cooking facilities can benefit from including **BSG OGR**
- The **BSG OGR** solution amplifies the working efficiency and lifetime of any hood and ventilation system, and is the perfect complementary technology to kitchen hood baffles

Kitchen Hazards: By the numbers*

30,000

Fires in commercial kitchens per year in USA

110%

Yearly increase in number of commercial kitchen fires

65%

Of fires specifically related to kitchen hoods

95%

Typical reduction in grease & oil by using the BSG OGR system**

BSG Virus Shield Protects:

Restaurants, cafés, hotels, diners and catering companies all over the world.

Benefits of BSG OGR:

- Automates cleaning
- Removes fire hazards due to grease and oil buildup
- Removes odor from exhaust air
- Chemical-free cleaning solution
- Works with every kitchen hoods and ducts
- Reduces cleaning time

* Source: The Federal Emergency Management Agency

** Source: Reported by SGS validation of OGR



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