



100% Biological



5 PATENTS
REGISTERED



anaximene



Professional Kitchen's Innovation
by smart mist environmental biotechnology.

GS Environnement

GS Environnement

RESEARCH AND INNOVATION IN BIOTECHNOLOGY

GS Environnement is an engineering company specializing in environmental biotechnologies. We design, develop, manufacture and commercialize systems to treat grease, neutralize odours and also to extinguish fires. Our products are used in hotels, restaurants, fast food outlets, municipal catering facilities and in food processing plants.

GS Environnement provides services related to the principal environmental requirements of professional kitchens. The company has developed expertise in the design of 100% biodegradable active ingredients which resolve the issues of odour neutralization and biodegradation of grease and fat in situations where no standard solutions work.

An evaluation of the Anaximene product line immediately shows the simplicity and efficiency of our process for automatic and ecological waste air duct cleaning - specifically in situations where existing manual cleaning solutions are complicated, hazardous (caustic soda) or indeed ineffective.

Given the excellent performance of our product line, the quality of our offerings, service level and the global nature of our international customer base (hotel chains and catering companies) GS Environnement is actively expanding its network around the globe with a special focus on Europe and the Far East.

PRINCIPAL BENEFITS

14 years of research and development were needed to fine tune and finalize the Anaximene package (products, installations and services). This **100% totally environment friendly biological process** will give answers to all needs of the professional caterers immediately allowing significant savings in running costs.

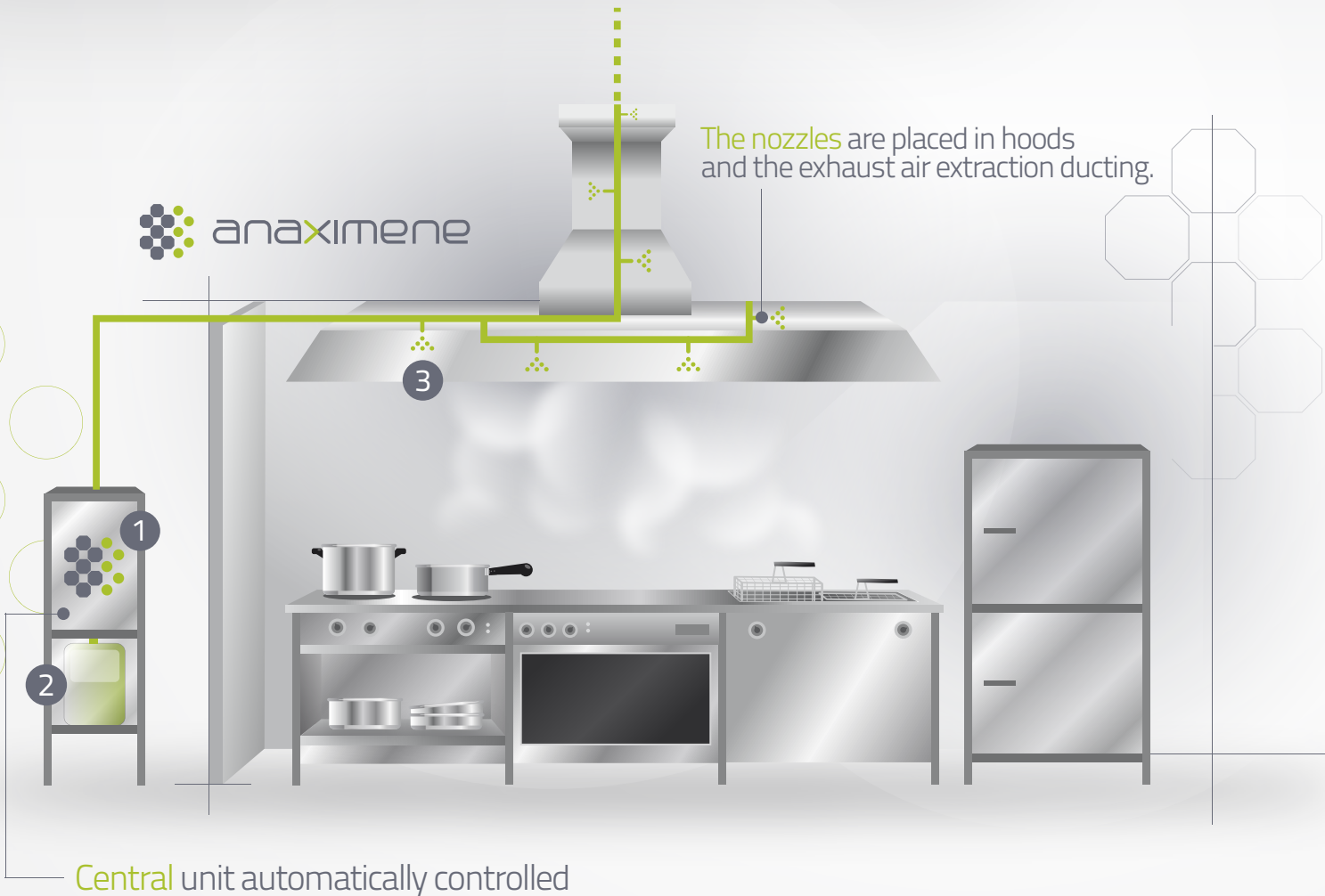
THE ANAXIMENE SYSTEM IS PROTECTED BY 5 PATENTS AND PROVIDES EFFICIENCY IN MULTIPLE WAYS :

- 1. Degreases, cleans,** automatically and permanently the ventilation / extraction ducting, canopy plenum, filters, ventilated ceilings, heat recovery units, silencers etc.
- 2. Total elimination of fire risk.** There is no more grease deposits. Insurance premiums can be considerably reduced.
- 3. Neutralization of odours.** Protects the neighbourhood against olfactory nuisances, and respects the environment.
- 4. No need for regular cleaning** which is often dangerous and sometimes impossible to achieve due to lack of access and which uses chemicals aggressive to the environment.
- 5. Allows the whole ventilation system to operate efficiently and continuously** (recuperation units, extraction fans) and **maintains the equipment in proper condition**, whilst allowing substantial savings.
- 6. Fume and particles control.**

THE ANAXIMENE PROCESS



The nozzles are placed in hoods and the exhaust air extraction ducting.



Central unit automatically controlled

1

2

3

A central unit sprays microscopic droplets of water containing the active ingredients through flexible pipes and special nozzles positioned along the kitchen ventilation and extraction systems.

The product, 100 % biological created from the most recent research on enzyme biotechnology and combined with a specially selected essential oils for odour control.

The active product is sprayed into the extraction system. The microscopic droplets mix with the polluted air and simultaneously biodegrade the grease deposits as well as neutralize the cooking smell at the duct exits.



TO RECEIVE A PRICE QUOTATION IN 24 HOURS,

CONTACT US :

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REQUIRED INFORMATION

- _ Kitchen drawings
- _ Extraction system drawings
- _ Volume and air speed inside the ducts

FITTING & CERTIFICATION

The installation usually requires one or two days :

- _ Positioning the central unit
- _ Provide water (from mains) and power (220v)
- _ Place the nozzles along the ducts

**GS Environnement supplies an annual cleaning certificate
for your insurance company and the hygiene authorities.**

THEY TRUST US



S O F I T E L
LUXURY HOTELS



Over 200 references

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