

**THE
PROBLEM.
KITCHEN
DRAINS &
GREASE**

AND THE SOLUTION...

GREASEPAK
manufactured by **MECHLINE**

FATS, OILS & GREASE DOWN THE DRAIN. IT'S INEVITABLE

Commercial kitchens naturally discharge high levels of fats, oils and greases into the drains. This can result in slow drains and blockages which release bad odours and create unacceptable health and hygiene hazards in the kitchen.

UK Building Regulations 2000, amended in April 2002, state that:

H1: FOUL WATER DRAINAGE - 2.21

Drainage serving kitchens in commercial hot food premises should be fitted with a grease separator complying with prEN 1825-1 and designed in accordance with prEN 1825-2 or other effective means of grease removal.

A commercial kitchen without an effective means of grease removal might contravene the regulations. GreasePak is a very effective means of grease removal - that can work legally with grease traps or on its own.

TRADITIONAL SOLUTION - GREASE TRAPS

Bulky grease traps are expensive to install, can take up valuable space and can be very difficult to clean around, creating further hazards.





APPLIED BIO-CHEMISTRY – TRADITIONAL DOSING SYSTEM SOLUTION

Bio-enzymatic treatment is a recognised means of **degrading Fats, Oils and Grease** (FOGs) deposited into commercial kitchen drains.

Traditional dosing systems rely on **large bulky drums of chemical** positioned on the kitchen floor with a mechanical pump.

The large drums take up **valuable kitchen floor space**, are difficult to clean around and can weigh up to 25kg each, creating potential HACCP issues. Spillages can be **extremely difficult to clean up**.

Suitable for Commercial Kitchens?

Grease traps need emptying and managing, which rarely happens. Lack of maintenance leaves a foul water reservoir, which becomes odorous and attracts vermin and insects. Cleaning grease traps is a foul job, which can result in kitchen contamination.

*“Would you want this in your kitchen?”
Specialist contractors are required to clean and empty traps.*



GREASEPAK

manufactured by **MECHLINE**

YOUR EFFECTIVE SOLUTION FOR CAREFREE DRAIN MAINTENANCE

A highly effective, maintenance-free and environmentally friendly alternative to stand alone grease traps. The GreasePaK unit is considered the most powerful Multi-Strain Grease Degraders on the market with a formula of many different naturally occurring, non-pathogenic bacteria. A unique formula which permanently breaks down Fats, Oils, Grease [FOGs] and starches keeping drains clear and free flowing.



A compact, wall-mounted dispenser automatically doses the patented multi-strain solution directly into the drain system without the need for you to remember. No blockages, no smells, just great peace of mind.

Mechline have put GreasePak through rigorous testing, providing customers with the utmost confidence in its effectiveness and quality.

“ The real answer to FOG is to not let it go down the drain in the first place but inevitably FOG gets into the drains; a practical alternative is the use of bioremediation to keep drains clear. ”



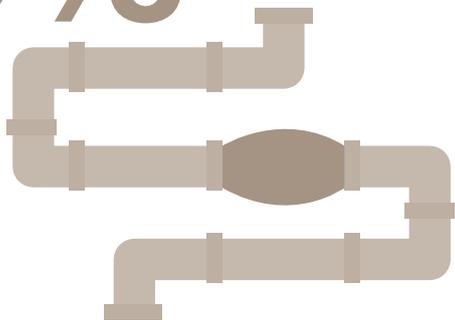
GreasePak is CE certified, and with thousands of standalone installations, we are proud to say its still the only bioremediation system to be **approved by the British Board of Agrément (BBA)** as an effective form of grease removal.

A commercial kitchen without an effective means of grease removal might contravene the regulations. GreasePak is a very effective means of grease removal - that can legally work with grease traps or on its own.



AT ANY ONE TIME, UK WATER
BOARDS ESTIMATE AROUND

10%



OF ITS SEWER NETWORK
IS CLOGGED WITH FOGS

WATER BOARDS SPEND



A YEAR CLEANING
FOG BLOCKAGES

THERE ARE APPROXIMATELY

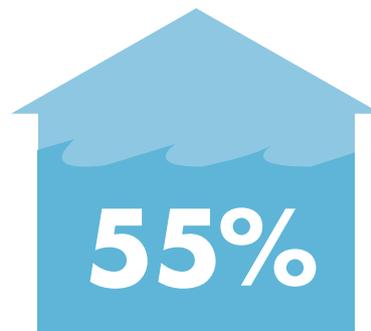
200,000

BLOCKAGES THROUGHOUT
THE UK EVERY YEAR



CAUSED BY FOGS

FOG BLOCKAGES
ACCOUNT FOR



OF SEWER FLOODING
INCIDENTS IN THE UK

