

GreasePak Biological Drain Maintenance System



Location

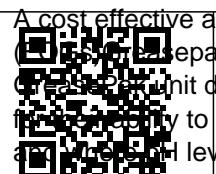
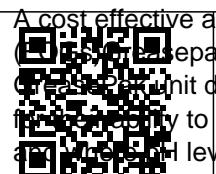
Scotland, Strathclyde

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GreasePak Biological Drain Maintenance System Kitchen Drains and Grease maintenance greasepak unit Commercial kitchens naturally discharge high levels of (FOGS) 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. 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 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 GreasePak GreasePak is a unique, automatic drain dosing system specifically designed to address the drainage problems found in commercial kitchens. Preventing the build-up of Fats, Oils and Grease [FOGs] leaving staff free to run the kitchen. GreasePak can be installed almost anywhere in the kitchen. GreasePak is a stylish, discreet and easy-to-clean, self-contained wall-mounted dosing unit that takes up no floor space and is very simple to install and operate. Simple design, few working parts –trouble free!

Bio-fluid refills are easy to store, handle and change

Choice of long-life, battery operated unit or mains-powered

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Only bioremediation system to be BBA-approved
Compact automatic dosing system GreasePak Battery operated or mains powered models available
Easy to install and operate with no water connection required
Affordable, easy to manage and easy to clean with built in alarm to remind you to replace fluid
Meets Building Regulations for an effective means of grease removal
Use alone or in conjunction with a grease traps
Most powerful, multi-strain, bio-fluid of its type -degrades FOGs into simple molecules that cannot reform or solidify
Bio-fluid is 100% natural and safe
Reduce the need for grease trap cleaning by over 50% – saving money!
Reduce the chance of attracting vermin and pests
Environmentally responsible GP-DMI-STD-2
REGULATIONS 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. GreasePak Accreditations CE-certified
Manufactured to ISO 9001-2008 standards
BBA-approved, certificate 11