



GREASEPAK

GreasePak Proven Effective at Busy Independent Restaurant

For many years The Plough in Bolnhurst has jetted its drains in order to keep Fat, Oil and Grease blockages at bay, that is, until now! Since the installation of **GreasePak** 18 months ago, its long drain run has remained clear and no subsequent jetting has been required.



The Plough in Bolnhurst, owned by Martin & Jayne Lee and Michael Moscrop, is a successful, busy, gastronomic haven, offering a menu of English food with Italian and French influence. All of its dishes are freshly prepared to order and made using seasonal ingredients, responsibly sourced, in order to ensure their high-quality offer. The Plough is a very traditional restaurant serving approximately 160-200 covers on any busy weekend day, delivered by the brigade of 7 skilled chefs providing the excellent offering 6 days a week.

As a privately owned restaurant in a sleepy Hamlet, the owners are responsible for managing all resulting waste, which includes Fats, Oils, Grease (FOG) and all onsite services, including



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Michael Moscrop, owner of The Plough

managing the drains up to the connection to the sewer in the main road; a drain run which is 30-40 metres long. Due to its length, in the past, the owners have noticed difficulties with build-up from the restaurant and kitchen operations, including the inevitable mix of FOG and starch that can create poor flowing and even blocked drains. Martin states, *“If we have problems on site, the whole site could come to a standstill and we can’t afford for that to happen”*. In order to prevent drains from blocking, the owners’ normal procedure was to have drains jetted every 4-5 months. Michael adds, *“We always knew when the drains needed jetting as the shower waste trap would gurgle. We would then lift the manhole to confirm our suspicions of organic waste and FOG build-up.”*

The style of food service operation at The Plough does lead to a reasonable volume of FOG and starch going into the drain, including the use of Rational Combi Ovens, Charvet Plancha cooktops and cooktops with water bath cooking; no end of



cleaning in a very busy pot wash station and dish wash station; and not to forget any contents making its way down the sinks from the patisserie and larder areas. However, due to past experiences with Grease Traps the owners had opted not to install them (they found them difficult to operate and clean and not very effective).

The owners had heard about **GreasePak** and the results achieved using the bioremediation system. **GreasePak** works by employing a powerful bio-enzymatic fluid consisting of over 500 million bacteria per gram to permanently breakdown FOG into irreversible simpler compounds, which cannot reform down the line. It is the most powerful and only “ (British Board of Agrément) approved bioremediation dosing system on the market (certificate 11/4827) and prevents the build-up of FOG in drainage systems, which can otherwise result in serious blockages. Although sceptical about how much improvement could be achieved solely using this enzymatic treatment. The Plough asked Mechline to install trial **GreasePak** systems in June 2016.

Three **GreasePaks** in total were installed at The Plough; one for the dish wash, one for the pot wash line and one for the cook line, and staff were made aware of how to use and maintain the **GreasePaks** as well as trained with kitchen best practise – ‘Stop and think, not down the sink!’ **GreasePak** in fact requires very little maintenance. With few working parts it is very easy to operate. Refills are easy to store and change and a built-in alarm system also reminds operators when they need to change the bio-fluid, prompting timely and efficient maintenance.

As a result of the installation of **GreasePaks**, the Plough has

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Martin Lee, owner of The Plough

experienced a marked improvement – for the last 20 months the shower has not gurgled for one, and, upon lifting the manhole covers there is no evidence of build-up of FOG or organics. Martin reflects, “We were sceptical about bacteria enzyme dosing but felt confident with the approach of Mechline and their long qualified experience with the product. It’s been a revelation for us here on site and has dumfounded all the naysayers. And most importantly we have clear drains! We wouldn’t hesitate in recommending the system: Discreet, easy to use, compact, no handling issues, we have an alarm to tell us when to change the box, and most importantly it works!”

STOP AND THINK – NOT DOWN THE SINK

Checklist for managing FAT, OIL AND GREASE in your kitchen

DOs

-  **DO** wipe and scrape plates, pans and utensils before washing (and put the waste into the bin).
-  **DO** collect waste oil in a suitable secure container.
-  **DO** arrange for oil to be collected by a licensed waste contractor.
-  **DO** use strainers in sink plug holes (and empty contents into the bin).
-  **DO** maintain Grease Traps & Enzyme Dosing equipment regularly.

DON'Ts

-  **DO NOT** put cooking fat, oil or grease down the sink.
-  **DO NOT** pour waste fat, oil or grease down the drain.
-  **DO NOT** put food scrapings into the sink (place them in the rubbish bin).
-  **DO NOT** sweep waste into floor drains (place it in the rubbish bin).
-  **DO NOT** pour boiling hot water down the sink to try to dissolve fat and grease. It does not work!

These simple guidelines will significantly help to maintain free flowing pipes both within the drains of the premises and in the sewerage system.

GOOD HOUSE-KEEPING brought to you by...

GREASEPAK

‘Make FOG a problem of the past’



REPLACE YOUR FLUID BOX WHEN ALARM SOUNDS

Always keep a spare box of bio-fluid in stock to avoid running out. PLEASE CALL THE TELEPHONE NUMBER ON THE FRONT OF YOUR EMPTY FLUID BOX TO ORDER YOUR NEXT FLUID PACK. Failure to replace bio-fluid could put your drains at risk and violate local building regulations.

Since having **GreasePak** installed at The Plough, the owners have not had to arrange subsequent jetting of the drains and the long drain run has remained clear. Any initial qualms surrounding **GreasePak** have been dispelled.

For a busy, independent restaurant like the Plough, conscious of the provenance of their supplies and wanting to serve high-quality honest food, whilst meeting the demands of a 14 hour a day, 6 days a week operation, there's always the risk that grease management will fall at the wayside as other priorities take precedent. **GreasePak**, however, is a trouble

free solution that is discreet, easy to clean and effective in preventing the build-up of Fats, Oils, Grease and starch. Unlike traditional methods, it removes the need for dirty cleaning jobs, specialist waste disposal, and the costly jetting of drains. Where other grease management systems may trap FOG and create an unpleasant haven for infestation and noxious odours, **GreasePak** actually prevents drains from smelling and is completely natural – ideal for those conscious of responsibly sourcing and their environmental impact.

For more information on products from Mechline Developments Ltd, contact us on:

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