

Is your grease management fit for purpose?

NISBETS

...BAD ODOURS

...CONSTANT CLEANING

...BLOCKED DRAINS

...COMPLIANCE ISSUES



MECHLINE'S GREASE MANAGEMENT SOLUTIONS ARE HERE



3 SIMPLE STEPS to keep your kitchen flowing...

FOOD WASTE **STRAINER**

GREASEPAK™

BIOCEPTOR™

All commercial kitchens produce Fats, Oils, Grease and Starches, commonly known as FOGS. Making sure you have the right protection in place means;

NO OPERATIONAL DOWNTIME - LEGAL COMPLIANCE - BETTER STAFF EXPERIENCES - ENVIRONMENTAL BENEFITS - GREAT CUSTOMER EXPERIENCES.

Too many kitchen operators spend too much time dealing with back of house issues that get in the way of good service.

DON'T LET YOUR PRECIOUS TIME AND RESOURCES GET SUCKED DOWN THE DRAIN!

The Food Safety Act 1990

UK Water Industry Act 1991, Section 111

The Buildings Regulations 2010 Drainage and Waste Disposal (2015 edition)

Environmental Protection Act 1990

Food industry legislation can be overwhelming, and not adhering to it can damage your finances as well as your reputation. Take 3 simple steps to ensure your kitchen grease management meets UK Regulations and protects the environment.

STEP 1 FOOD WASTE STRAINER



Codes:

FS049

For bowls 480–510 by 380–410mm

FS048

For bowls 580–610 by 430–460mm

Prevents food waste particles from going down the drain. The Food Waste Strainer is designed to be simple to use, so all staff need to do is... A. Rinse food particles into the removable basket... B. Empty out the food waste into the recycle bin... C. Replace the basket to keep the sink and waste pipes clear. Flexible design, meaning it can fit most standard sink bowls.

STEP 2 GREASEPAK™



Fluid Code:

CC579

Module Code:

CM212

Prevents the build-up of FOGS in the drain, and in grease traps. GreasePak is an easy-to-use, self-contained wall-mounted dosing module that uses a blend of specially selected microorganisms to degrade FOGS into smaller, simpler molecules, which cannot reform or solidify. It is simple to install and maintain – providing cost effective and efficient drain protection.

STEP 3 BIOCEPTOR™



GreasePak Bio-Fluid Dosing Module

FOGS Intercept and Treatment (F.I.T) unit

Code:

FS047

BioCeptor FOGS Intercept and Treatment (F.I.T) unit works in conjunction with the GreasePak bio-fluid dosing module. Designed using flow control technology, allowing the sealed F.I.T unit to be much smaller than a standard interceptor. The combined technologies create a highly effective environment, perfect for permanent degradation of FOGS. The reduced frequency of maintenance and waste collections is due to the powerful bio-fluid and unit design which also makes cleaning simple and hygienic. BioCeptor can easily be completely removed from situ to clean floors, walls and surrounding areas. BioCeptor's F.I.T unit is highly efficient at capturing FOGS, with an average efficiency rating of 95.6%.