

WE CAN HELP YOU, AND YOUR KITCHEN DRAINS.

INTRODUCING...

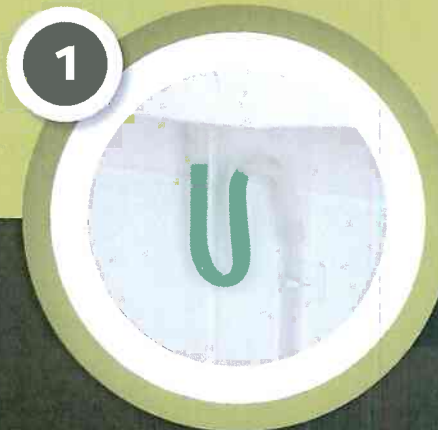


Many
thousands
installed in
the UK

GREASEPAK

A proven and accredited system for dealing with Fats, Oils and Grease [FOG's] in Commercial Kitchen Drains.

- Stops the build-up of grease in your drains avoiding fines and costly bills to unblock.
- The most popular and successful product in the UK.
- Powerful and safe to use with no handling issues.
- BBA Certified – proving compliance with legislation and industry requirements.
- Helps with meeting Food Safety legislation. Avoiding foul water storage in Kitchens.
- Compliant with UK Building regulations.
- Water Company recognised. Helps to meet with the requirements of the Water Industry Act.
- Long-life battery operated – easy to locate and use.



1 The GreasePak unit delivers a daily dose of bio-fluid into the drain.



2 The specially formulated bio-fluid degrades fats, oils & grease (FOGs).



3 Grease build up is prevented and your drains stay clear and odour-free.

Rev: 02/2015 (B121-1)

Call us today for how we can help you to protect your Kitchen



Border Food Machinery
'Family Business since 1979'



01228 534996



GREASEPAK

manufactured by **MECHLINE**

BIOLOGICAL DRAIN MAINTENANCE DOSING SYSTEM

1x GREASEPAK DOSING MODULE

MULTI STRAIN GREASE DEGRADER BIO-FLUID

1x MASTER BOX OF MSGD BIO-FLUID (3x5L)



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