

## GreasePaK Dosing System For Commercial Kitchens

**Blocked drains, foul odours and unhygienic grease traps  
in your kitchen?**

### GreasePaK is the answer!

GreasePaK's automatic drain dosing system uses powerful bioenzymatic fluid to remove Fats, Oils & Grease from your drains.

- Φ Saves cost by removing the need to empty unhygienic grease traps
- Φ Gets rid of foul odours
- Φ Maintains clear, free-flowing drains
- Φ Minimises rodent and insect problems
- Φ No floor drums or containers - easy to handle fluid packs
- Φ No need for engineer servicing
- Φ Environmentally friendly and safe

**GreasePaK leaves staff free to run the  
kitchen.**

**Say goodbye to drain problems**

Nothing puts off customers faster than bad drain smells from the kitchen, and nothing makes less sense than paying to have the kitchen grease trap emptied each month.

GreasePaK takes care of both. The safe but powerful bioenzymatic fluid is supplied in lightweight, easy to change boxes, so there is no need for engineer visits in the kitchen.

### How GreasePaK works

- Φ Once it is installed, it just automatically doses the drain every day
- Φ And with no water or mains electric connections, GreasePaK can be installed almost anywhere in the kitchen.
- Φ No buttons to push
- Φ No engineers to call

