



WATER



GAS



ENVIRONMENT



PEST CONTROL

CASE STUDY

GREASEPAK

When the Steaks are High! GreasePak controls FOG for 10 years at award winning Butchers

The award winning Alf Turner & Sons butcher shop in Aldershot has had the same **GreasePak** installed for roughly a decade. In all this time they've never experienced a Fat, Oil and Grease (FOG) blockage – they've not even had to change the battery.

Alf Turner & Sons is a traditional butcher's shop in Aldershot, Hampshire, owned by brothers Paul and Kevin Turner. It is family run business that has expanded three generations and still uses many of the same techniques that Alf Turner himself used when he first established the business in 1956 after leaving the Royal Army. The butcher's quality sausages have won numerous national awards, including 'Britain's Best Sausage' and 'Banger of the Year', and the Alf Turner products are now sold nationally at various major retailers.

After Paul Turner appeared on Dragons' Den in 2012 he secured the backing of entrepreneur Peter Jones who has assisted in getting more quality, homemade, Alf Turner products into more stores – whilst staying true to the brands butcher



heritage and established processes. In this vein, Alf Turners has also held true to its army heritage, having donated 2p from the sale of every pack of Alf Turner products to 'Help for Heroes', where they have raised over £170k!

Although the Alf Turner brand has expanded considerably in the last few years, Alf Turner & Sons in Aldershot remains a traditional butcher's shop, which prepares cuts of meat and meat containing products onsite. The processes involved inevitably produce waste water containing high levels of meat fats, which like all commercial food service establishments, needs to be managed. As with all types of Fats, Oils, and Grease (FOG) that enter the drainage system, they congeal and harden and can create poor flowing and even blocked drains.

Despite their efforts to manually minimise the amount of fats entering the drains through kitchen best practise, such as scraping utensils before washing, Alf Turner & Sons unescapably faced FOG issues in the absence of a proper

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grease management system. Paul Turner, one of the owners of Alf Turner & Sons, explains: “We used to manually hand-wash everything in our pot wash sink and this meant manually dealing with fat blockages too. As we started to do hog roasts outside, and due to the nature of our business in general, we started to get more and more issues. It was when we decided to upgrade to a dish wash machine that we realised we needed a proper grease management system in place”.

Alf Turner & Sons needed a grease management solution that was effective, yet wouldn't add laborious tasks into their already long days. Commercial Dishwasher Solutions (CDS), also based in Aldershot, recommended they install Mechline's **GreasePak**, a simple system and the most effective on the market. Paul reports: “We were recommended **GreasePak** by our dishwasher guys CDS. We have been using them for many years and trusted their judgement. When we explained our issues, they advised us that **GreasePak** was very effective and, importantly for us, easy to operate.”



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GreasePak, by British manufacturer Mechline, is a biological drain maintenance system designed to prevent the build-up of FOG in commercial kitchen drains, which can otherwise result in serious blockages. It is the most powerful and only BBA (British Board of Agrément) approved bioremediation dosing system on the market and 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 most importantly, cannot reform down the line.

When Alf Turner & Sons decided to upgrade from their old pot wash sink to a new dish wash machine and sink unit in around 2008, they also decided to install **GreasePak**. A single **GreasePak** unit was installed on the drain line downstream from their new dishwasher and sink – where it has remained ever since! For approximately ten years **GreasePak** has been helping to keep the award-winning butcher's shop operations running smoothly, free from FOG build-up and subsequent drain blockages.



The GreasePak Mark 1 model installed at Alf Turner & Sons, since 2008.

GreasePak is an environmentally friendly, trouble free solution that is discreet, easy to clean and helps prevent drains from smelling. Refills are easy to store and change and with few working parts it is very easy to install and operate. So easy and reliable to use, Paul Turner has resisted upgrading to Mechline's latest edition of **GreasePak**, the Mark 2 which was released in 2014, as “if it's not broke,



why fix it?" With the Mark 1 model staff are notified that the fluid needs replacing by a red 'empty' notification on the front of the unit, whereas in the later Mark 2 model an audible alarm alerts operators to the fact it needs changing. Both features prompt timely and efficient maintenance, so operators don't have to remember.

Alf Turner & Sons have found their **GreasePak** works perfectly for them; they've not even needed to change the battery once! Although Mechline can only approximate a service life of 18-24 months on battery packs, ten years is a very impressive lifespan. Paul Turner Comments: *"We haven't had any issues since **GreasePak** has been here and it's been here for about ten years. It keeps us free from blockages and is very simple to use – it has to be, we are butchers for goodness sake!"*

For a busy, family Butchers like Alf Turner & Sons, who want to serve high-quality honest meat, whilst meeting the demands of their ever-expanding business operation, there's always the risk that grease management will fall at the wayside as other

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priorities take precedent. However, **GreasePak** is a trouble free solution that is discreet, easy to clean and effective in preventing the build-up of FOG, with minimal intervention. For this butchers it has become a staple piece of equipment, supporting the delivery of quality products processed in the same traditional ways they have always been.

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

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